# FAMILY FAVORITES

SEASONAL FAVORITES
BUDGET CASSEROLES
CONVENIENT OVEN MEALS
RECIPES FOR CALORIE COUNTERS
GIFTS FROM YOUR KITCHEN
SNACKS AROUND THE CLOCK
RECIPES CHILDREN CAN MAKE
FOODS THAT GO PLACES
FAVORITE FAMILY DESSERTS
MEN'S FAVORITES
HURRY UP MAIN DISHES
FAMILY BREAKFAST BRIGHTENERS

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# How to Plan the Meals Your Family Needs For Glowing Health

The right kind of meals and good living habits can bring a glow to complexions, sheen to hair, health and good cheer to your whole family's outlook. Serving foods from the Basic Four Food Groups helps you with this important job.

## Basic Four Food Groups

*Start by planning every day's meals to include the amounts given below in every group for every member of your family.*

**MEATS: 2 or more servings** (poultry, fish, eggs, peanut butter, dried beans or peas).

**VEGETABLES AND FRUITS: 4 or more servings** (one dark green or yellow vegetable every other day and one citrus fruit every day).

**MILK: 2 or more cups for adults; 3 or 4 cups for children and teenagers** (including cheese and ice cream).

**BREADS AND CEREALS: 4 or more servings** (Make sure they are whole grain, enriched, restored or fortified).

Fats, sweets and extra servings from the four groups provide additional food energy and other food values.

*To help you keep your family healthy, we've written a new book, "How to Feed Your Family for Health and Happiness . . . No Matter What." Look for it, won't you?*

# *Company's Coming*

AMERICAN CLASSICS
FONDUES!
COME FOR COFFEE
CHILDREN'S PARTIES
ENTERTAINING ON A SHOESTRING
CROWD-SIZE ENTERTAINING
GALA MENUS FROM THE
BETTY CROCKER DINING ROOM
OUTDOOR ENTERTAINING
INTERNATIONAL FAVORITES
DESSERT SPECTACULARS
IMPROMPTU PARTY FARE
SALADS FOR EVERY OCCASION

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## EASY-ON-THE-HOSTESS PARTY PRELIMINARIES

Do as much as possible in advance. Several days ahead:

- Get major cleaning out of the way.
- Check linens, dinnerware, flatware.
- Plan your table decorations and color scheme.
- Make a work plan and grocery list.
- Shop for all foods except perishables.
- Prepare and freeze foods ahead, to cut down on last-minute cooking.

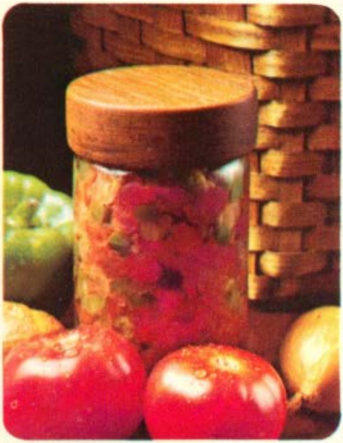
### Party Foods That Freeze Well

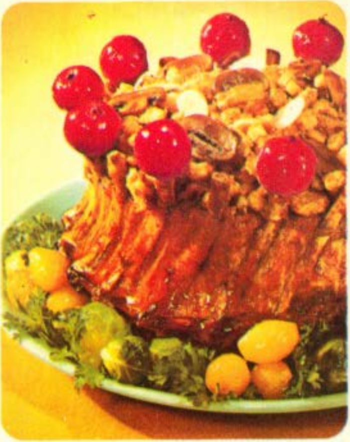
| | **Pack** | **Freeze** | **Thaw** |
|---|---|---|---|
| Appetizer Cream Puffs (unfilled) | In box* with waxed paper between layers. | 9-12 months | Unwrap and thaw slightly; fill and serve. |
| Rice and Noodle Dishes, Stews and Soups | Do not overcook since reheating will cook food further. Cool quickly in pan of ice water. Omit potatoes until time to reheat. | up to 3 months | At room temperature or in refrigerator. Or heat freezer-oven-proof casseroles in 350° oven until bubbly. |
| Frosted Cakes (creamy-type frostings) | Freeze; place in box or container.* | 2-3 months | Wrapped 2 hours or cut while frozen; thaw 20 minutes. |
| Meringue Shells (unfilled) | In box* with waxed paper between layers. | 4-6 months | Thawing unnecessary. |

*Wrap and seal.

For additional freezing help, consult Recipe Card Index and write for our free leaflet, "Easy Freezing Facts."

# SEASONAL FAVORITES





# *about* SEASONAL FAVORITES...

What says "spring" so surely as fried chicken and the first fresh rhubarb? Or says "fall" like a big tureen of soup rich with harvest vegetables? Think "summer" and we see sparkling fruit pie and homemade pickle relish. Or "winter" and we summon up visions of a Wassail bowl or Crown Roast of Pork.

Happily, today we can if we wish enjoy most foods around the year through the modern ease of air transport, freezing and canning. But it is still true that they taste best—and cost least—when they are plentiful in season where we live. It refreshes us, pleases us and pads our budgets, too, to change our ways of cooking from warm weather to cold and to savor the flavors of each month as the calendar turns.

So let these taste-stimulating, time-tested and money-wise recipes help you spread your family table bountifully with foods in season.

Cordially,

Betty Crocker

*Pictured: Strawberry-Rhubarb Puff (card 11), Summertime Picnic Relish (card 16), Stuffed Crown Roast of Pork (card 22) and Wassail (card 26).*

# SAVING CENTS IN SEASON

*At the height of their growing season fresh vegetables and fruits taste best and usually cost less than at any other time of year. Watch for special prices in your supermarket, visit roadside stands or rely on your own garden. Then treat yourself to* SEASONAL FAVORITES.

| | **Spring** | **Summer** | **Fall** | **Winter** |
|---|---|---|---|---|
| **Vegetables** | Asparagus<br>Carrots<br>Celery<br>Corn<br>Cucumbers<br>Mushrooms | Asparagus<br>Carrots<br>Celery<br>Corn<br>Cucumbers<br>Squash<br>Sweet Peppers<br>Tomatoes | Cauliflower<br>Carrots<br>Celery<br>Corn<br>Mushrooms<br>Squash<br>Sweet Peppers<br>Tomatoes | Cabbage<br>Carrots<br>Cauliflower<br>Celery<br>Mushrooms |
| **Fruits** | Bananas<br>Oranges<br>Strawberries<br>Pineapples | Bananas<br>Blueberries<br>Canteloupe<br>Grapes<br>Honeydew<br>Peaches<br>Pineapples<br>Raspberries<br>Strawberries<br>Watermelon | Bananas<br>Blueberries<br>Canteloupe<br>Grapes<br>Honeydew<br>Peaches<br>Raspberries<br>Strawberries | Bananas<br>Oranges |

## SEASONAL FAVORITES

### JANUARY
1. Winter Salad Variety
2. Orange Baked Alaskas

### FEBRUARY
3. Cherry Berries on a Cloud
4. Quick and Easy Fish Dishes
    - Quick Baked Pike Fillets
    - Golden Fish Puffs

### MARCH
5. Lime Ribbon Delight
6. Chicken with Fresh Asparagus
    - Golden Baked Chicken
    - Ways with Asparagus

### APRIL
7. Fruit Platter Pie
8. Springtime Ways with Ham
    - Broiled Ham and Pineapple
    - Cherry-glazed Baked Ham

### MAY
9. Cheese Caraway Batter Bread
10. London Broil
11. Strawberry-Rhubarb Puff

### JUNE
12. Sparkling Summer Appetizers
    - Fruit Nibblers
    - Fresh Fruit Compote
13. Crisp Sandwiches
    - Zesty Submarine
    - Corned Beef-Onion Rolls

### JULY
14. Lamb Kabob Dinner
15. Fresh Strawberry Pie

### AUGUST
16. Relish Tray Favorites
    - Summertime Picnic Relish
    - Pickled Beets
17. Summer Coolers
    - Chocolate Sodas
    - Orange Sodas
    - Double Lime Punch

### SEPTEMBER
18. Autumn Soup
19. Ways with Squash
    - Squash and Apple Bake
    - Squash Gourmet

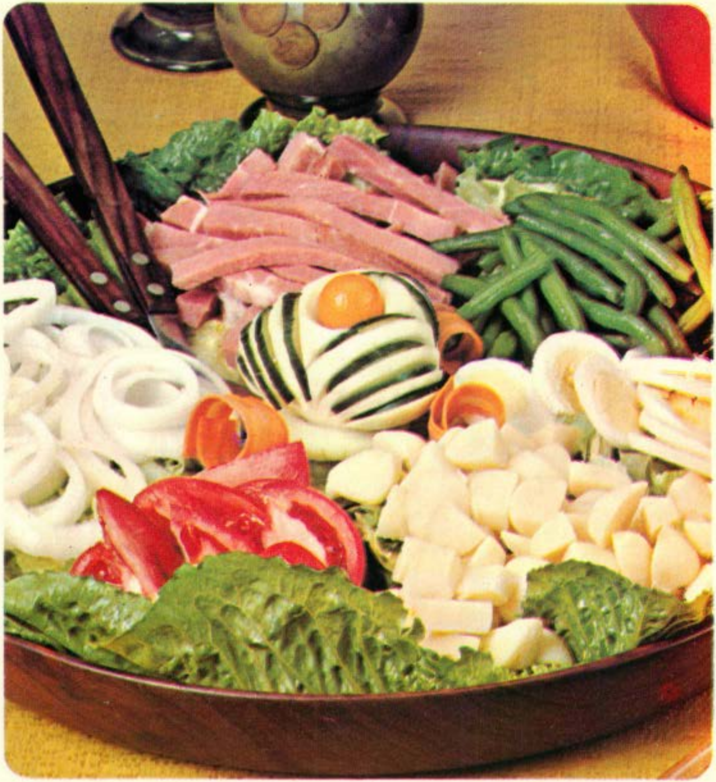
### OCTOBER
20. Ways with Peppers
    - Stuffed Green Peppers
    - Foil-grilled Peppers
21. Sauerkraut Specials
    - Quick Ribs 'N Kraut
    - Skillet Sausage 'N Kraut

### NOVEMBER*
22. Stuffed Crown Roast of Pork
23. Quick Holiday Fruitcake
24. Stained-Glass Cookies

### DECEMBER
25. Candy Cane Cookies
26. Wassail
27. Holiday Leftovers
    - Easy Turkey Divan
    - Hot Chicken Salad

*For turkey recipes and tips, see AMERICAN CLASSICS.

# WINTER SALAD VARIETY



## WINTER SALAD VARIETY

### Toss with greens and serve in lettuce cups:

- Sliced zucchini and caulifloweret or thinly sliced radishes.
- Shredded parsnips, chopped sweet onion, chopped celery and pimiento-stuffed olives.

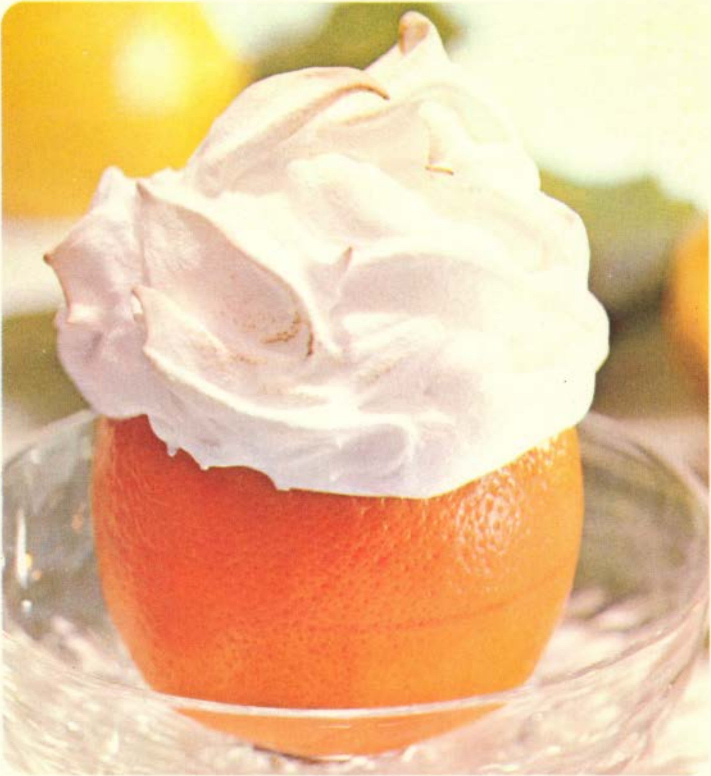
### Marinate and serve in lettuce cups:

- Cooked green peas and cooked French-style green beans, chopped green pepper, onion and celery; marinate in oil and vinegar dressing overnight.
- Tomato wedges, cucumber slices and cauliflowerets; marinate in French dressing.

### Serve on crisp greens; top with your favorite dressing:

- Mound of cottage cheese with diced green or red pepper, cucumber and onions.
- Shredded carrot, chopped sweet onion, chopped celery, grated orange peel and orange sections.
- Cooked baby lima beans, sliced mushrooms and sliced green onions; season with oregano.
- Shredded carrots and drained crushed pineapple or finely chopped celery; mix with raisins.
- Small tomatoes stuffed with cottage cheese or cabbage salad; sprinkle with snipped chives, parsley or toasted almonds.
- Cooked asparagus tips on thick tomato slices; sprinkle with shredded cheese.
- Chilled tomato halves; sprinkle with snipped parsley, chives, mint or sliced green onions.

# ORANGE BAKED ALASKAS



# ORANGE BAKED ALASKAS

**1 pint vanilla ice cream or**
**1 pint orange, lemon or lime sherbet**
**3 large oranges**
**3 egg whites**
**¼ teaspoon cream of tartar**
**¼ cup plus 2 tablespoons sugar**

Scoop ice cream into 6 balls; freeze until very firm, at least 5 hours. Cut oranges crosswise in half; cut thin slice from bottom of each half. Cut around edges and membranes; remove fruit and membrane from orange shells. Line bottom of each shell with fruit. Refrigerate.

Heat oven to 500°. Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Place orange cups on ungreased baking sheet; fill each cup with an ice-cream ball. Completely cover ice cream with meringue, sealing it to edge of shells. Bake 2 to 3 minutes or until meringue is light brown. Serve immediately. **6 servings.**

*This refreshing and glamorous dessert takes time, but it's worth it! Be sure the ice cream balls are frozen solid so they won't melt in the oven. (See American Classics, card 15, for other tips.)*

# CHERRY BERRIES ON A CLOUD

## CHERRY BERRIES ON A CLOUD

**3 egg whites (⅓ to ½ cup)**
**¼ teaspoon cream of tartar**
**¾ cup sugar**
**1 package (3 ounces) crear cheese, softened**
**½ cup sugar**
**½ teaspoon vanilla**
**1 cup chilled whipping cream**
**1 cup miniature marshmallows**
**Cherry-Berry Topping (below)**

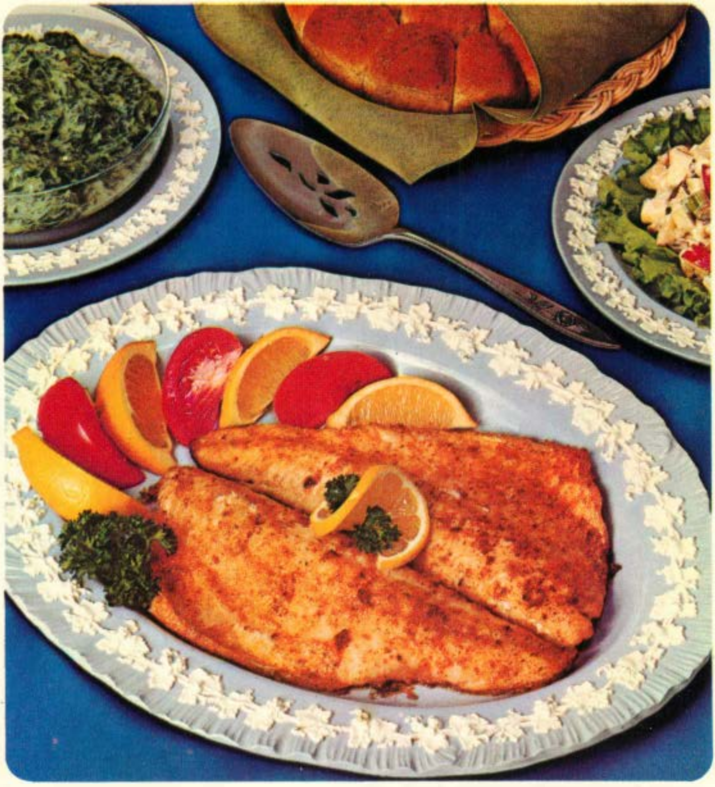
Heat oven to 275°. Cover baking sheet with heavy brown paper; draw outline of heart, 9 inches across greatest width, on paper. Beat egg whites and cream of tartar until foamy. Beat in ¾ cup sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat! Spoon meringue into outline on paper, building up side.

Bake 1½ hours. Turn off oven; leave meringue in oven with door closed 1 hour. Remove from oven; finish cooling away from draft.

Blend cream cheese, ½ cup sugar and the vanilla. In chilled bowl, beat cream until stiff. Gently fold whipped cream and marshmallows into cream cheese mixture. Pile into meringue shell. Cover; chill at least 12 hours. Just before serving, top with Cherry-Berry Topping; cut into wedges. **6 to 8 servings.**

**Cherry-Berry Topping.** Stir together 1 can (21 ounces) cherry pie filling, 1 teaspoon lemon juice and, if desired, 2 cups sliced strawberries or 1 package (16 ounces) frozen strawberries, thawed.

# QUICK AND EASY FISH DISHES



## QUICK BAKED PIKE FILLETS

**1½ to 2 pounds pike fillets**
**Salt and pepper**
**Flour or Bisquick baking mix**
**2 tablespoons butter or margarine, melted**

Heat oven to 500°. Season fillets with salt and pepper; dip in flour. Place in lightly greased baking pan, 13x9x2 inches. Drizzle with butter. Bake uncovered 10 to 15 minutes or until fish flakes easily with fork. **4 generous servings.**

## GOLDEN FISH PUFFS

**1 package (16 ounces) frozen pike fillets, thawed**
**Salt and pepper**
**1 egg white**
**⅛ teaspoon salt**
**¼ cup mayonnaise**
**¼ teaspoon dill seed**
**¼ teaspoon onion juice**

Heat oven to 425°. Place fillets in greased baking dish, 11½x 7½x1½ inches; season with salt and pepper. Beat egg white and ⅛ teaspoon salt until stiff but not dry. Fold in remaining ingredients; spoon onto fish. Bake uncovered 12 to 15 minutes or until fish flakes easily with fork and topping is puffed and brown. **4 servings.**

*Pike, perch, sole, pollock and halibut can be used in this recipe.*

# LIME RIBBON DELIGHT

## LIME RIBBON DELIGHT

- **1 package of our white cake mix**
- **1 cup boiling water**
- **1 package (3 ounces) lime-flavored gelatin**
- **½ cup fruit juice or water**
- **½ cup drained crushed pineapple**
- **¼ cup chopped nuts**
- **Few drops lemon juice**
- **1 cup chilled whipping cream**
- **¼ cup confectioners' sugar**

Bake cake mix in 9-inch layer pan as directed on package. Cool. Pour boiling water over gelatin in bowl, stirring until gelatin is dissolved. Stir in fruit juice; chill until slightly thickened but not set. Stir in pineapple, nuts and lemon juice.

Place 2 strips of aluminum foil, 2 to 3 inches wide, in each of the layer pans, extending foil over edges of pans. Place a cooled cake layer in each pan, one layer right side up and one layer upside down. Spoon gelatin mixture evenly on the layers; chill until gelatin is firm.

In chilled bowl, beat cream and sugar until stiff. With extending foil strips, lift cake out of pans; stack layers gelatin side up. Frost side of cake with whipped cream. Because of the gelatin and whipped cream, refrigerate any leftover cake.

*For a St. Patrick's Day touch, miniature white clay pipes decorate the pictured cake.*

# CHICKEN WITH FRESH ASPARAGUS

## GOLDEN BAKED CHICKEN

**2 chicken breasts, halved**
**4 teaspoons soft butter or margarine**
**1 to 2 tablespoons instant minced onion**
**½ teaspoon garlic salt**
**¼ teaspoon paprika**
**2 tablespoons snipped parsley**

Heat oven to 425°. Remove skin from chicken; place chicken in ungreased baking pan, 8x8x2 or 9x9x2 inches. Spread 1 teaspoon butter on each piece; sprinkle with onion, garlic salt and paprika. Bake uncovered 30 to 35 minutes or until tender. Sprinkle with parsley. **4 servings.**

### Ways With Cooked Asparagus

- *Sprinkle with lemon juice or buttered bread crumbs.*
- *Top with 1 can of our hollandaise sauce.*
- *Top with mixture of medium white sauce and chopped hard-cooked eggs.*
- *Season with mace, allspice, dill weed, marjoram or savory.*
- *Toss with butter and sliced pitted ripe olives.*

# FRUIT PLATTER PIE

## FRUIT PLATTER PIE

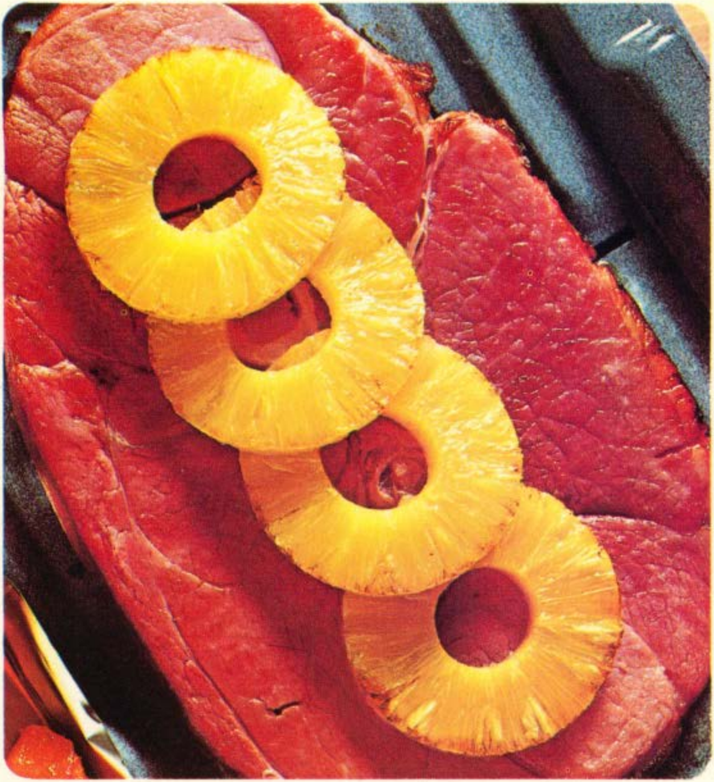
**2 sticks or 1 packet of our pie crust mix**
**Clear Orange Sauce (below)**
**1 pint strawberries (reserve 6 whole berries), halved**
**1 can (20½ ounces) pineapple spears, drained**
**1½ cups seedless green grapes**
**1 medium banana, peeled and cut into ¼-inch slices**
**2 tablespoons sugar**

Prepare pastry for Two-crust Pie as directed on package except —roll dough 1 inch larger than 14-inch pizza pan. Ease into pan; flute edge. Prick bottom and side of pastry. Bake 8 to 10 minutes. Cool.

Prepare Clear Orange Sauce. Arrange fruits in concentric circles in baked pastry shell, beginning with strawberry halves around edge. Place reserved berries in center; sprinkle fruits with sugar. Spoon some of the orange sauce over fruits. Cut pie into wedges; serve with remaining sauce. **12 to 14 servings.**

**Clear Orange Sauce:** Mix 1 cup sugar, ¼ teaspoon salt and 2 tablespoons cornstarch. Stir in 1 cup orange juice, ¼ cup lemon juice and ¾ cup water. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat. Stir in ½ teaspoon each grated orange and lemon peel. Cool.

# SPRINGTIME WAYS WITH HAM



## BROILED HAM AND PINEAPPLE SLICES

**1- to 1½-pound ham slice, ½ inch thick**

**1 can (8½ ounces) sliced pineapple, drained**

**Soft butter or margarine**

Set oven control at broil and/or 550°. Diagonally slash outer edge of fat on ham at 1-inch intervals to prevent curling. Place ham on rack in broiler pan. Broil 3 inches from heat 5 minutes on each side or until light brown. During last 2 minutes of broiling, arrange pineapple slices on ham; brush slices with butter. **4 servings.**

## CHERRY-GLAZED BAKED HAM

**5- to 7-pound fully cooked ham**

**1 can (21 ounces) cherry pie filling**

**1 cup orange marmalade**

**¼ cup sherry flavoring**

**¼ cup orange juice**

Bake ham. Thirty minutes before end of baking, remove from oven. Pour drippings from pan. Score fat surface lightly in uniform diamond pattern. Strain pie filling; set cherries aside. Stir together syrup from pie filling, marmalade, sherry flavoring and orange juice. Pour syrup mixture on ham. Continue baking 30 minutes longer or until ham is done, basting frequently with glaze. Garnish ham with reserved cherries. **About 2½ cups.**

# CHEESE CARAWAY BATTER BREAD

# CHEESE CARAWAY BATTER BREAD

**1 package active dry yeast**
**1¼ cups warm water (105 to 115°)**
**1 cup shredded sharp Cheddar cheese (about 4 ounces)**
**2 tablespoons shortening**
**2 tablespoons sugar**
**2 teaspoons salt**
**1 teaspoon caraway seed**
**2⅔ cups Gold Medal flour***
**Melted butter or margarine**

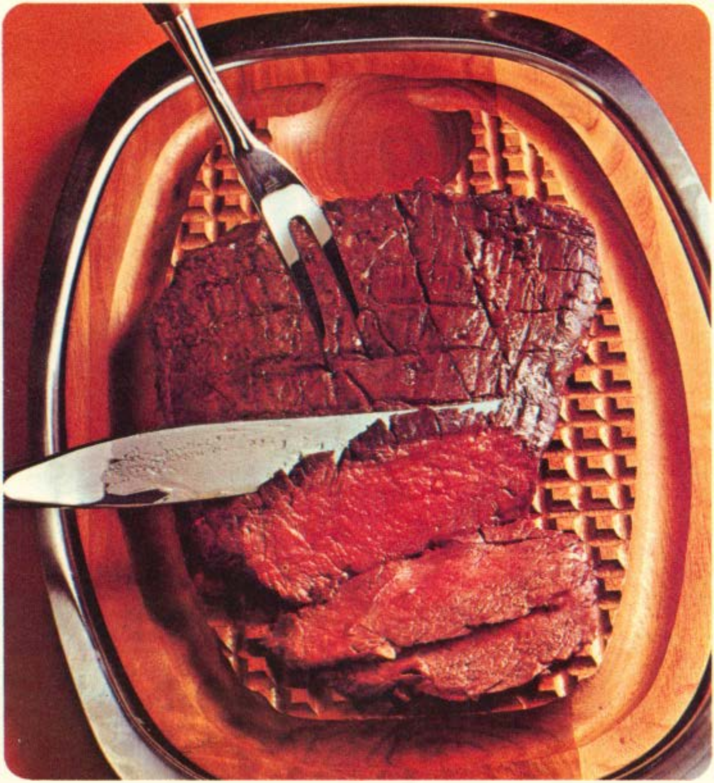
In large mixer bowl, dissolve yeast in warm water. Add cheese, shortening, sugar, salt, caraway seed and 2 cups of the flour. Blend ½ minute on low speed, scraping bowl constantly. Beat 2 minutes medium speed, scraping bowl occasionally. (By hand, beat 300 vigorous strokes.) Stir in remaining flour until smooth. Scrape batter from side of bowl. Cover; let rise in warm place until double, about 30 minutes.

Stir down batter by beating about 25 strokes. Spread evenly in greased loaf pan, 9x5x3 inches. Smooth out top of batter by patting into shape with floured hands. Cover; let rise until double, about 40 minutes. Heat oven to 375°. Bake 45 minutes or until loaf sounds hollow when tapped. Brush top with melted butter. Remove loaf from pan; cool on wire rack.

*If using self-rising flour, omit salt.

*Cutting Tip: Turn bread upside down to cut; use a serrated knife with a sawing motion.*

# LONDON BROIL



## LONDON BROIL

**1 tablespoon butter or margarine**
**2 medium onions, thinly sliced**
**¼ teaspoon salt**
**2 tablespoons salad oil**
**1 teaspoon lemon juice**
**2 cloves garlic, crushed**
**½ teaspoon salt**
**¼ teaspoon pepper**
**2-pound high-quality flank steak, scored***

Melt butter in skillet. Cook and stir onions and ¼ teaspoon salt in butter until onions are tender. Keep warm over low heat.

Stir together salad oil, lemon juice, garlic, ½ teaspoon salt and the pepper; brush on top side of meat. Set oven control at broil and/or 550°. Broil meat 2 to 3 inches from heat about 5 minutes or until brown. Turn meat; brush with oil mixture and broil just until rare, 5 minutes longer.

Cut meat across grain at a slanted angle into very thin slices; serve with onions. **6 to 8 servings.**

*Cut lightly in a crisscross pattern–usually done by your meat retailer.

*The magic words in this recipe are "rare," "across the grain" and "very thin slices." Follow them and your not-so-tender flank steak will be tender as well as tasty.*

# STRAWBERRY-RHUBARB PUFF

# STRAWBERRY-RHUBARB PUFF

**1 package (16 ounces) frozen rhubarb, thawed**
**1 package (10 ounces) frozen strawberries, thawed**
**½ cup sugar**
**2 cups Gold Medal flour***
**2 tablespoons sugar**
**3 teaspoons baking powder**
**1 teaspoon salt**
**⅓ cup salad oil**
**⅔ cup milk**
**Butter**
**2 tablespoons sugar**
**1 teaspoon cinnamon**

Heat oven to 450°. In ungreased baking pan, 9x9x2 inches, mix rhubarb, strawberries and ½ cup sugar; place in oven.

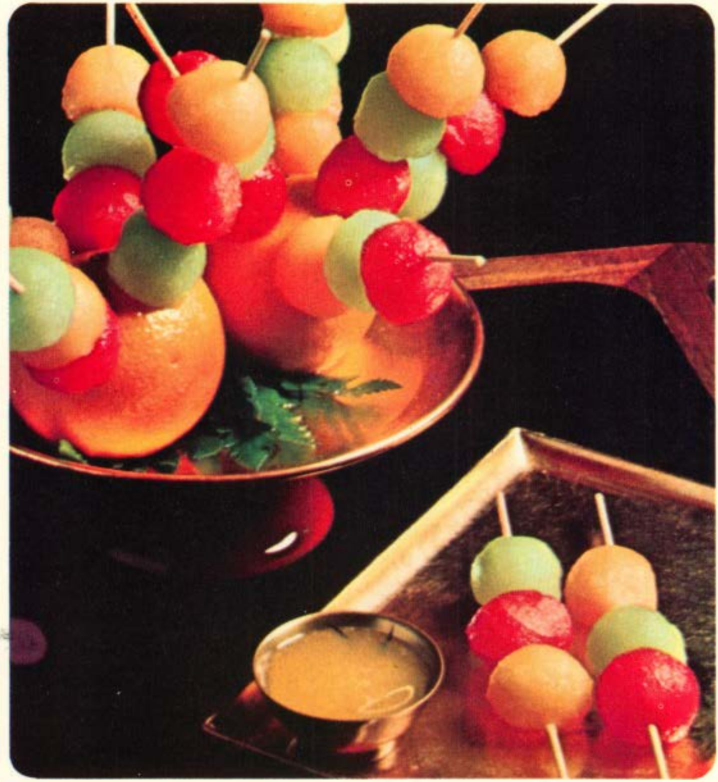
Measure flour, 2 tablespoons sugar, the baking powder and salt into bowl. Pour oil and milk into measuring cup (do not stir together); pour all at once into flour mixture. Stir until mixture cleans side of bowl and forms a ball.

Drop dough by 9 spoonfuls onto hot fruit. Make an indentation in each biscuit; dot with butter. Mix 2 tablespoons sugar and the cinnamon; sprinkle on biscuits. Bake 20 to 25 minutes. Serve warm. **9 servings.**

**Fresh Strawberry-Rhubarb Puff:** Substitute 3 cups cut-up fresh rhubarb and 1 pint fresh strawberries, cut up, for the frozen rhubarb and strawberries. Increase the ½ cup sugar to 1½ to 2 cups; add ½ cup water to fruit-sugar mixture.

*If using self-rising flour, omit baking powder and salt.

# SPARKLING SUMMER APPETIZERS



## FRUIT NIBBLERS

**½ cantaloupe**
**½ honeydew melon**
**About 3 pounds watermelon**
**2 or 3 oranges**
**½ cup orange juice**

Scoop balls from melons or cut melons into 1-inch cubes. Place 3 balls on each of 12 bamboo skewers. Insert skewers in oranges on serving plate. Serve orange juice in tiny bowls for dipping melon balls. **4 servings.**

## FRESH FRUIT COMPOTE

**3 medium peaches**
**2 cups sliced strawberries**
**2 cups blueberries**
**2 cups melon balls**
**3 medium bananas**
**1 bottle (25 ounces) pink sparkling catawba grape juice, chilled**

Peel peaches and slice into bowl. Top peach slices with strawberries, blueberries and melon balls. Cover tightly and chill. Just before serving, peel bananas and slice into fruit mixture. Pour grape juice over fruit. **8 to 10 servings.**

# CRISP SANDWICHES

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## ZESTY SUBMARINE

**1 loaf (1 pound) French bread**
**Soft butter or margarine**
**1 tablespoon wine vinegar**
**1 tablespoon olive oil**
**¼ teaspoon garlic salt**
**4 or 5 crisp lettuce leaves**
**½ pound sliced salami**
**2 tomatoes, sliced**
**Salt and pepper**
**4 ounces sliced Swiss cheese**
**½ pound sliced boiled ham**
**½ cucumber, thinly sliced**
**1 large onion, sliced**

Cut bread horizontally in half. Spread bottom half with butter. Stir together vinegar, oil and garlic salt; dip lettuce leaves into mixture. Layer lettuce, salami and tomatoes on buttered bread; season with salt and pepper. Layer remaining ingredients on tomatoes. Place top half of bread on filling; secure loaf with picks. **6 servings.**

**Italian Submarine:** Omit vinegar, oil and garlic salt; spread top half of bread with 3 tablespoons prepared mustard.

## INDIVIDUAL CORNED BEEF-ONION ROLLS

**1 cup chopped cooked corned beef**
**½ cup mayonnaise or salad dressing**
**⅓ cup minced celery**
**1 tablespoon minced onion**
**2 teaspoons prepared mustard**
**4 or 5 hard rolls, split and buttered**

Stir together all ingredients except rolls. Spread mixture on rolls. **4 or 5 sandwiches.**

# LAMB KABOB DINNER

## LAMB KABOB DINNER

- **½ cup salad oil**
- **⅓ cup lemon juice**
- **1 clove garlic, crushed**
- **2 teaspoons salt**
- **1 teaspoon dill weed**
- **¼ teaspoon coarsely ground pepper**
- **1½ pounds boneless lamb, cut into 1¼-inch pieces**
- **2 large ears corn**
- **2 or 3 slices French bread, about 1 inch thick**
- **4 small tomatoes**

Stir together oil, lemon juice, garlic, salt, dill weed and pepper. Place meat in shallow glass dish; pour lemon juice mixture over meat. Cover tightly; refrigerate at least 4 hours, turning meat occasionally. Remove meat from marinade; reserve marinade. Cut corn into 2-inch pieces. Cut French bread slices in half; butter both sides.

Place lamb on one skewer, corn on a second and French bread on a third. Place tomatoes about ½ inch apart on 2 parallel skewers to prevent slipping. Garnish tomato skewers with olives.

Grill lamb 4 inches from hot coals 20 minutes, turning once. After 5 minutes add corn and tomatoes; grill 15 minutes, turning and brushing frequently with reserved marinade. After 5 minutes add bread; grill 5 minutes on each side or until golden brown. **4 servings.**

# FRESH STRAWBERRY PIE

## FRESH STRAWBERRY PIE

- **1 stick or ½ packet of our pie crust mix**
- **6 cups strawberries (about 1½ quarts)**
- **1 cup sugar**
- **3 tablespoons cornstarch**
- **½ cup water**
- **Red food color**
- **1 package (3 ounces) cream cheese, softened**

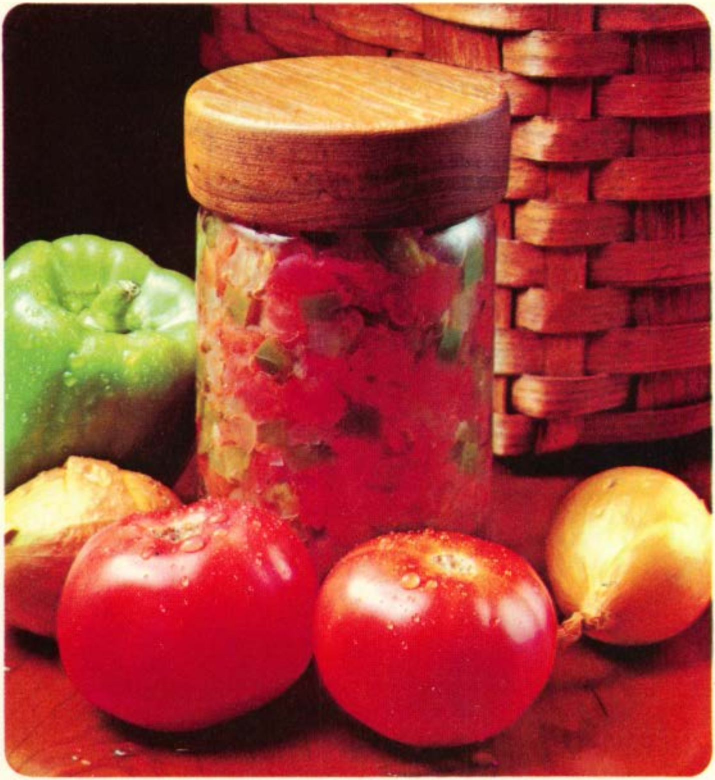
Prepare 9-inch Baked Pie Shell as directed on package. Cool. Mash enough berries to measure 1 cup. Stir together sugar and cornstarch. Gradually stir in water and crushed berries. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir in few drops red food color; cool.

Beat cream cheese until smooth; spread on bottom of cooled baked pie shell. Fill shell with remaining berries; pour berry mixture over top. Chill at least 3 hours or until set.

**Fresh Raspberry Pie:** Substitute 6 cups raspberries for the strawberries.

**Fresh Peach Pie:** Substitute 5 cups sliced peaches (7 medium) for the strawberries. To prevent peaches from darkening, use a granulated ascorbic acid mixture as directed on package.

# RELISH TRAY FAVORITES



## SUMMERTIME PICNIC RELISH

**1 cup chopped onion**
**1 cup chopped green pepper**
**2 tablespoons salad oil**
**4 firm medium tomatoes, peeled and chopped**
**2 tablespoons vinegar**
**1½ teaspoons salt**
**½ teaspoon sugar**
**¼ teaspoon dry mustard**
**⅛ teaspoon pepper**

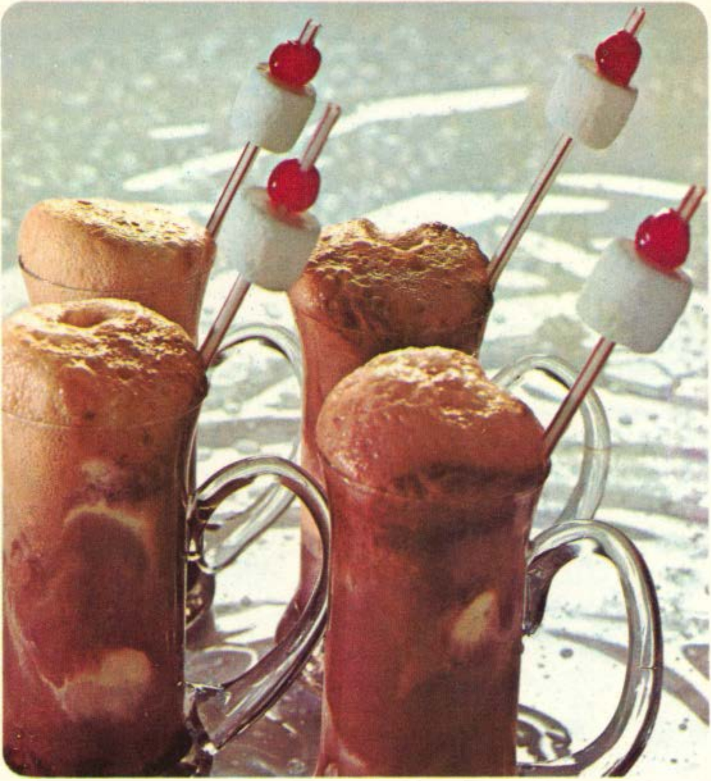
In large skillet, cook and stir onion and green pepper in oil over medium heat until onion is tender. Stir in remaining ingredients; heat to boiling. Cool. Cover; refrigerate several days. **About 3 cups.**

## PICKLED BEETS

**2 cans (16 ounces each) sliced beets**
**1½ cups sugar**
**¾ cup vinegar**
**Two 3-inch cinnamon sticks**

Drain beets, reserving liquid in small saucepan. Add sugar, vinegar and cinnamon sticks to reserved liquid. Heat to boiling, stirring constantly. Pour over beets; cool. Cover; refrigerate at least 8 hours. To serve, remove beets with slotted spoon. **About 3 cups.**

# SUMMER COOLERS



## CHOCOLATE SODAS

For each soda, place 2 to 3 tablespoons chocolate syrup in tall glass. Fill glass ½ full with chilled club soda, ginger ale or carbonated lemon-lime beverage. Add 2 scoops vanilla ice cream, stirring after each addition. Fill glass with beverage. Serve soda with large marshmallow and red maraschino cherry on straw.

**Chocolate-Peppermint Sodas:** Substitute peppermint ice cream for the vanilla ice cream.

## ORANGE SODAS

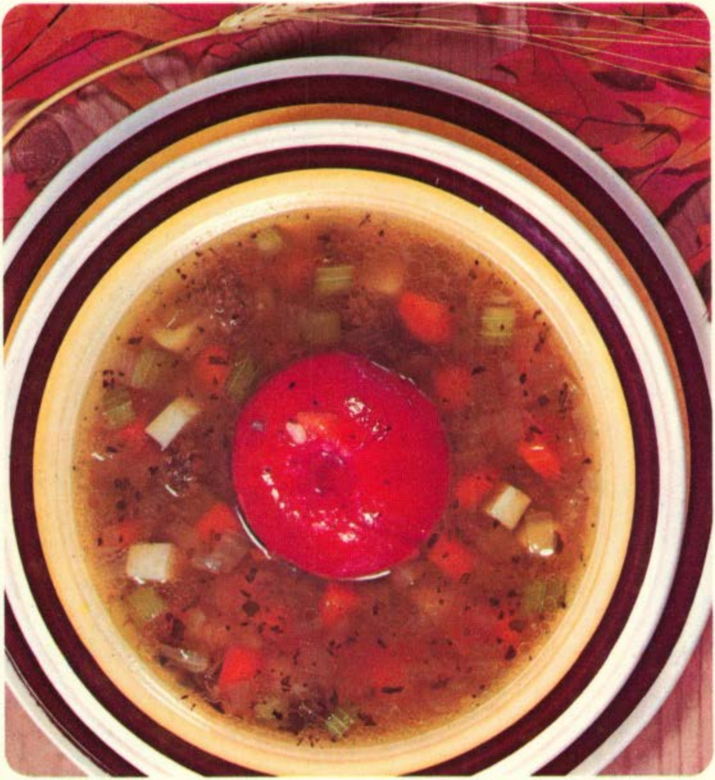
In each of 5 tall glasses, place 2 scoops orange sherbet. Pour in chilled carbonated orange beverage to fill glasses. **5 servings.**

## DOUBLE LIME PUNCH

**½ pint (1 cup) lime sherbet, softened**
**1 can (6 ounces) frozen limeade concentrate, thawed**
**2 bottles (7 ounces each) ginger ale, chilled**
**2 cups water**

In punch bowl, stir together all ingredients. Serve in punch cups. **10 servings (about ½ cup each).**

# AUTUMN SOUP



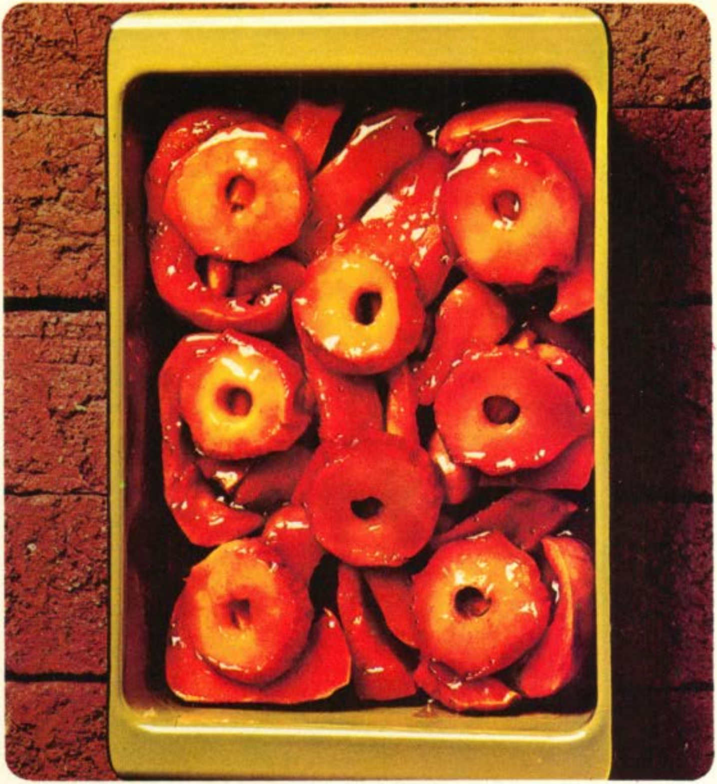
# AUTUMN SOUP

**1 pound ground beef**
**1 cup chopped onion**
**4 cups water**
**1 cup cut-up carrots**
**1 cup diced celery**
**1 cup cubed pared potatoes**
**2 teaspoons salt**
**1 teaspoon bottled brown bouquet sauce**
**¼ teaspoon pepper**
**1 bay leaf**
**⅛ teaspoon basil**
**6 tomatoes***

In large saucepan, cook and stir meat until brown. Drain off fat. Cook and stir onions with meat until onions are tender, about 5 minutes. Stir in remaining ingredients except tomatoes; heat to boiling. Reduce heat; cover and simmer 20 minutes. Add tomatoes; cover and simmer 10 minutes longer or until vegetables are tender. **6 servings.**

*1 can (28 ounces) tomatoes (with liquid) can be substituted for the fresh tomatoes. Reduce water to 3 cups. Stir in tomatoes with remaining ingredients; heat to boiling. Reduce heat; cover and simmer 20 minutes. The canned tomatoes break apart and give a rosy color.

# WAYS WITH SQUASH



## SQUASH AND APPLE BAKE

**2-pound butternut or buttercup squash**
**½ cup brown sugar (packed)**
**¼ cup butter or margarine, melted**
**1 tablespoon flour**
**1 teaspoon salt**
**½ teaspoon mace**
**2 baking apples, cored and cut into ½-inch slices**

Heat oven to 350°. Cut each squash in half. Remove seeds and fibers; pare squash. Cut into ½-inch slices. Stir together remaining ingredients except apple slices. Arrange squash in ungreased baking dish, 11½x7½x1½ inches; top with apple slices. Sprinkle sugar mixture on top; cover with foil. Bake 50 to 60 minutes or until squash is tender. **6 servings.**

## SQUASH GOURMET

**3 pounds Hubbard squash**
**2 tablespoons butter or margarine**
**1 cup dairy sour cream**
**½ cup finely chopped onion**
**1 teaspoon salt**
**¼ teaspoon pepper**

Cut squash into serving pieces; remove seeds, fibers and rind. Cut into cubes. Heat 1 inch salted water (½ teaspoon salt to 1 cup water) to boiling. Add squash. Cover and heat to boiling; cook 15 to 20 minutes or until tender. Drain. Heat oven to 400°. Mash squash; stir in remaining ingredients. Turn mixture into ungreased 1-quart casserole. Bake uncovered 20 to 30 minutes. **6 to 8 servings.**

# WAYS WITH PEPPERS

## STUFFED GREEN PEPPERS

**3 large green peppers**
**½ pound ground beef**
**1 cup dry bread crumbs or cracker crumbs**
**1 tablespoon chopped onion**
**1 teaspoon salt**
**¼ teaspoon pepper**
**1 can (8 ounces) tomato sauce**

Heat oven to 350°. Cut thin slice from stem end of each pepper. Remove all seeds and membranes. Wash inside and outside. Heat 1 cup water and ½ teaspoon salt to boiling. Add peppers; cook 5 minutes and drain.

Mix remaining ingredients. Lightly stuff each pepper with ⅓ of the meat mixture. Stand peppers upright in ungreased baking dish, 8x8x2 inches. Cover; bake 45 minutes. Uncover; bake 15 minutes longer. **2 to 3 servings.**

## FOIL-GRILLED PEPPERS

Cut thin slice from stem end of 6 medium green peppers. Remove all seeds and membranes. Wash inside and outside. Mix 1 can (15 ounces) chili beans, drained, ½ cup whole kernel corn, and ¾ cup catsup; lightly stuff each pepper. Wrap each pepper securely in double thickness, heavy-duty aluminum foil.

Cook on medium coals 15 to 20 minutes or grill 3 to 4 inches from hot coals 30 to 40 minutes, turning once. **6 servings.**

# SAUERKRAUT SPECIALS

## PRESSURE-COOKER RIBS AND 'KRAUT

**½ teaspoon caraway seed**
**¼ cup brown sugar (packed)**
**¼ cup chopped onion**
**1 jar (32 ounces) or 2 cans (16 ounces each) sauerkraut, drained (reserve liquid)**
**3½ pounds spareribs, cut up**
**5 to 6 medium potatoes, pared and halved**
**5 to 6 carrots, cut into 2-inch pieces**
**1 teaspoon salt**

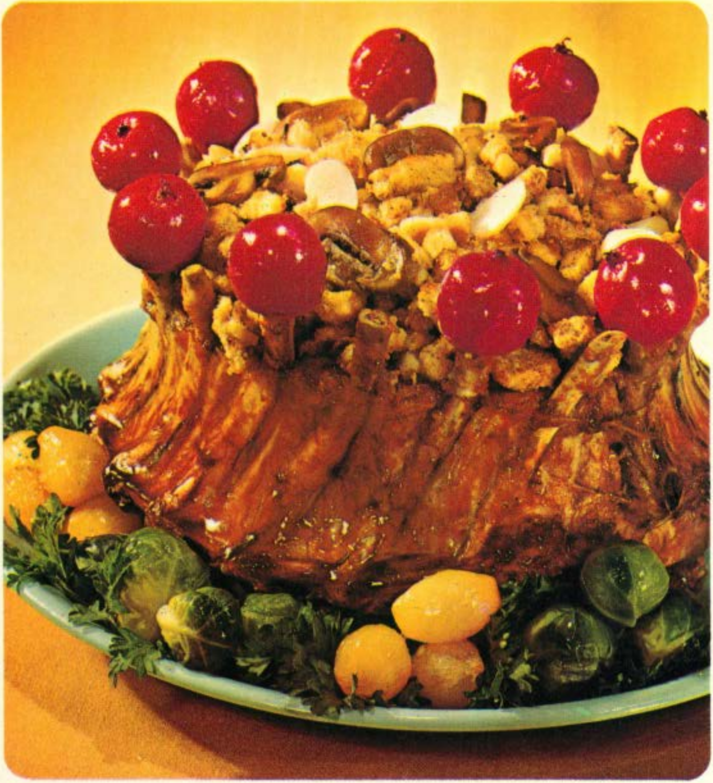
Stir together caraway seed, sugar, onion and sauerkraut. In 6-quart pressure cooker, layer spareribs, sauerkraut mixture, potatoes and carrots. Season with salt. (Cooker should be no more than ⅔ full.) Measure reserved sauerkraut liquid and add water to measure 1 cup. Pour into cooker. Cover; cook as directed by manufacturer, about 20 minutes. **4 to 6 servings.**

## SKILLET SAUSAGE AND SAUERKRAUT

**1 package of our scalloped potatoes**
**1 can (16 ounces) sauerkraut, drained (reserve liquid)**
**½ teaspoon caraway seed**
**1 package (12 ounces) fully cooked smoked pork sausage links**

Empty potato slices and packet of seasoned sauce mix into 10-inch skillet. Stir in amount of water called for on package. Add enough water to reserved sauerkraut liquid to measure ⅔ cup; stir liquid, sauerkraut and caraway seed into potatoes. Heat to boiling, stirring occasionally. Reduce heat; cover and simmer 30 minutes. Arrange sausages on top. Cover; cook 10 minutes longer. **4 to 6 servings.**

# STUFFED CROWN ROAST OF PORK



## STUFFED CROWN ROAST OF PORK

**6- to 8-pound pork crown roast (about 20 ribs)**
**2 teaspoons salt**
**1 teaspoon pepper**
**Choice of bread stuffing**

Heat oven to 325°. Season meat with salt and pepper. Place meat bone ends up in open shallow roasting pan; wrap bone ends in aluminum foil to prevent excessive browning. To hold shape of roast, place a small oven-proof bowl or cup in crown.

Insert meat thermometer so tip is in thickest part of meat and does not rest on fat or bone. Do not add water. Do not cover. Roast 30 to 35 minutes per pound or until meat thermometer registers 170°.

One hour before meat is done, remove bowl from center of crown; fill crown with your choice of bread stuffing or see Regional Bread Stuffings (American Classics, Card 3). (Use about 8 cups stuffing for 8-pound crown.) Cover just the stuffing with aluminum foil during first 30 minutes.

When roast is done, remove foil from bone ends and replace with crab apples or paper frills. Optional: garnish stuffing with sliced water chestnuts. To carve, remove stuffing to serving bowl; cut between ribs. **12 servings.**

# QUICK HOLIDAY FRUITCAKE

## QUICK HOLIDAY FRUITCAKE

**1 package of our date bar mix**
**⅔ cup hot water**
**3 eggs**
**¼ cup Gold Medal flour**
**¾ teaspoon baking powder**
**1 teaspoon cinnamon**
**¼ teaspoon each nutmeg and allspice**
**1 cup coarsely chopped nuts**
**1 cup candied cherries**
**1 cup cut-up dried apricots**
**½ cup cut-up candied pineapple**
**Apple Jelly Glaze (below)**

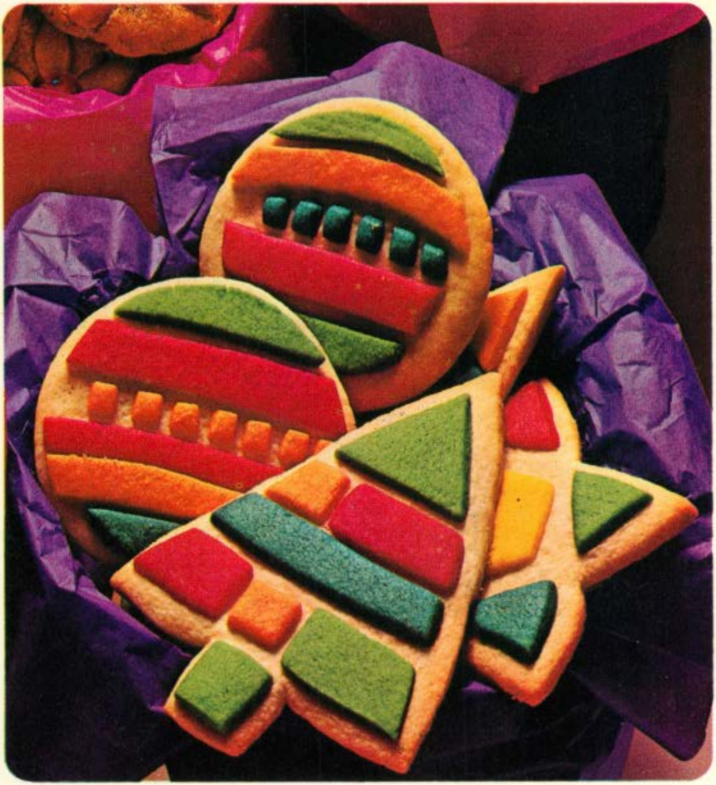
Heat oven to 325°. Grease and flour loaf pan, 9x5x3 inches. Blend date filling from date bar mix package and hot water. Add crumbly mix, eggs, flour, baking powder and spices; mix thoroughly. Stir in nuts, cherries, apricots and pineapple. Spread mixture evenly in pan.

Bake about 1 hour 20 minutes or until wooden pick inserted in center comes out clean. Cool thoroughly. Wrap in plastic wrap or aluminum foil; refrigerate. Glaze cake just before serving.

**Apple Jelly Glaze:** Heat ¼ cup apple or currant jelly over low heat until smooth, stirring occasionally. Spoon over cake.

*A refreshing topping for this fruitcake is Apricot Hard Sauce: Beat ¼ cup soft butter until fluffy; gradually beat in 2 cups confectioners' sugar. Stir in ¼ cup apricot preserves. Chill.* **About 1 cup.**

# STAINED-GLASS COOKIES



## STAINED-GLASS COOKIES

**1 cup butter or margarine, softened**
**1½ cups confectioners' sugar**
**1 egg**
**1 teaspoon vanilla**
**½ teaspoon almond extract**
**2½ cups Gold Medal flour***
**1 teaspoon soda**
**1 teaspoon cream of tartar**
**5 food colors**

Mix thoroughly butter, confectioners' sugar, egg and flavorings. Blend in flour, soda and cream of tartar. Divide dough in half; color portions of one half with food colors. Cover dough; chill 2 to 3 hours.

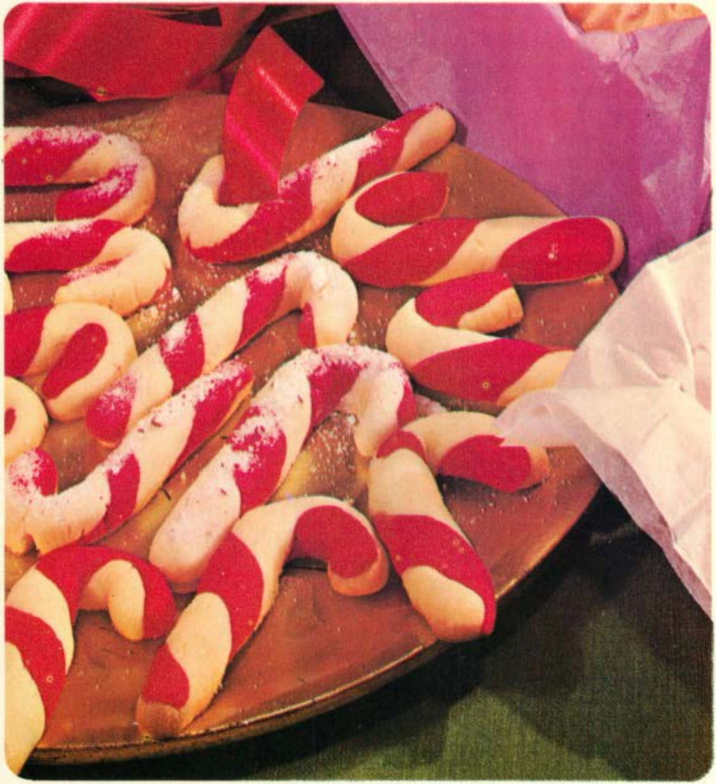
Heat oven to 375°. Roll plain half of dough ⅛ inch thick on lightly floured cloth-covered board. Cut with tree, star, ball or other decorative cookie cutters. Place on lightly greased baking sheet. Roll colored doughs; cut out different shapes to fit on top of each plain cookie shape.

If you wish to hang the cookies on your Christmas tree, insert small piece of paper drinking straw through top of each cookie before baking. Bake 7 to 8 minutes or until golden brown on edges. **About 2 dozen cookies.**

*If using self-rising flour, omit soda and cream of tartar.

*For brightly colored cookies, use paste food color, available in most specialty stores.*

# CANDY CANE COOKIES



## CANDY CANE COOKIES

**½ cup butter or margarine, softened**
**½ cup shortening**
**1 cup confectioners' sugar**
**1 egg**
**1½ teaspoons almond extract**
**1 teaspoon vanilla**
**2½ cups Gold Medal flour***
**1 teaspoon salt**
**½ teaspoon red food color**

Heat oven to 375°. Mix thoroughly butter, shortening, confectioners' sugar, egg and flavorings. Blend in flour and salt. Divide dough in half; blend food color into one half.

Shape 1 teaspoon dough from each half into 4-inch rope. For smooth, even ropes, roll them back and forth on lightly floured board. Place ropes side by side; press together lightly and twist. Complete cookies one at a time. Place on ungreased baking sheet; curve top of cookie down to form handle of cane.

Bake about 9 minutes or until set and very light brown. If you wish, mix ½ cup crushed peppermint candy and ½ cup granulated sugar. Immediately sprinkle cookies with candy mixture; remove from baking sheet. **About 4 dozen cookies.**

*If using self-rising flour, omit salt. If using instantized flour, stir 2 tablespoons milk into butter mixture.

# WASSAIL

## WASSAIL

- **6 cups apple cider or juice**
- **1 cinnamon stick**
- **¼ teaspoon nutmeg**
- **¼ cup honey**
- **3 tablespoons lemon juice**
- **1 teaspoon grated lemon peel**
- **1 can (18 ounces) unsweetened pineapple juice (2¼ cups)**
- **Orange Stars (below)**
- **Cinnamon sticks**

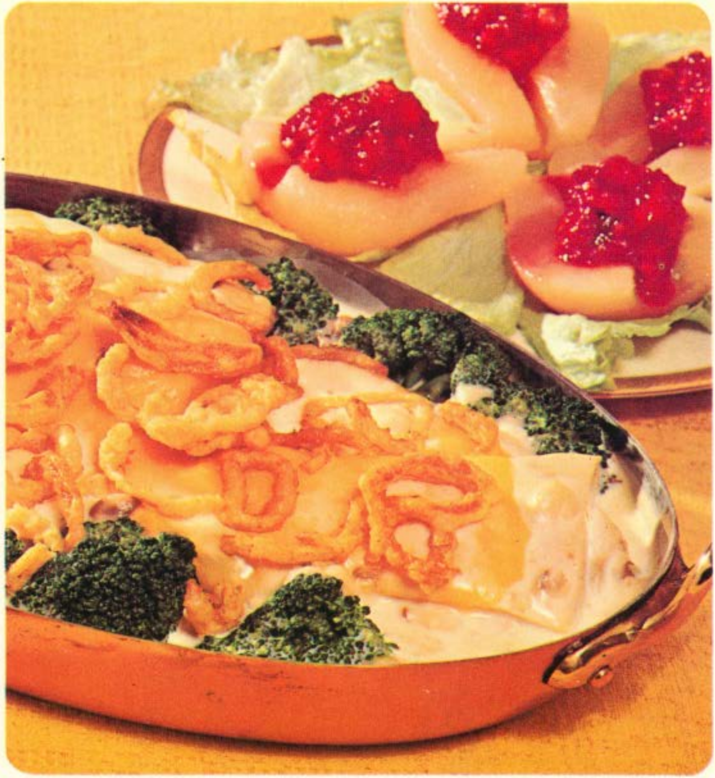
In large saucepan, heat cider and one cinnamon stick to boiling; reduce heat. Cover; simmer 5 minutes. Uncover; stir in remaining ingredients except Orange Stars and cinnamon sticks and simmer 5 minutes longer. Serve in punch bowl; float Orange Stars in bowl. Use cinnamon sticks as individual stirrers. **16 servings (about ½ cup each).**

**Orange Stars:** Cut an orange into ¼-inch slices. Insert 5 whole cloves at equal intervals in edge of each slice. Cut out a wedge of peel and pulp between each 2 cloves.

*Floating Cloved Oranges can be used instead of Orange Stars: Heat oven to 325°. Insert whole cloves about ½ inch apart in 3 oranges. Place in baking pan with just enough water to cover bottom of pan. Bake uncovered 30 minutes.*

*These oranges can be baked a day ahead. Cover and refrigerate until ready to serve.*

# HOLIDAY LEFTOVERS



## EASY TURKEY DIVAN

- **6 slices cooked turkey or 2 cups cut-up cooked turkey**
- **2 packages (10 ounces each) frozen broccoli spears, cooked and drained**
- **6 slices process American or Cheddar cheese (about 6 ounces)**
- **1 can (13½ ounces) evaporated milk**
- **1 can (10½ ounces) condensed cream of mushroom soup**
- **1 can (3½ ounces) French fried onion rings**

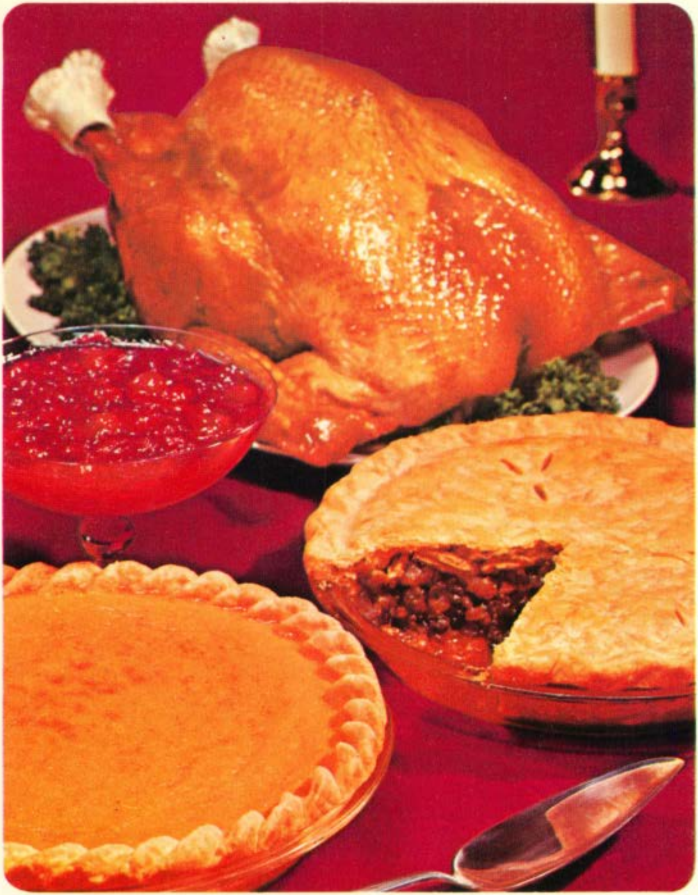
Heat oven to 350°. Arrange turkey in ungreased baking dish, 11½x7½x1½ inches. Top with hot broccoli; cover with cheese. Stir together milk and soup; pour over cheese. Bake uncovered 25 minutes. Sprinkle with onion rings and bake 5 minutes longer. **4 to 6 servings.**

## HOT CHICKEN SALAD

- **2 cups cut-up cooked chicken**
- **2 cups thinly sliced celery**
- **1 cup croutons**
- **1 cup mayonnaise or salad dressing**
- **½ cup chopped or slivered almonds, toasted**
- **2 tablespoons lemon juice**
- **2 teaspoons instant minced onion**
- **½ teaspoon salt**
- **½ cup shredded Cheddar or Swiss cheese (about 2 ounces)**
- **1 cup crushed potato chips**

Heat oven to 450°. Mix all ingredients except cheese and potato chips. Spoon into 6 ungreased 1-cup baking dishes. Sprinkle with cheese and potato chips. Bake uncovered 10 to 15 minutes or until bubbly. **6 servings.**

# AMERICAN CLASSICS



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# *about* AMERICAN CLASSICS...

Here are some uniquely American and cherished recipes—collected by us through five decades, many times tested by three generations of homemakers and now given a modern look with streamlined methods to reflect the finest in traditional American taste.

This vast and diverse land embraces people born of many cultures and with them, the inherited wealth of their characteristic foods. Where oceans lap our shores, great seafood dishes abound; where deserts stretch, highly seasoned foods of Spanish origin are found.

Sample the regional delights that dramatize our nation's past—pumpkin pie and flapjacks from the hearty North, the boiled dinners and pandowdys of old New England, the elegant Crab Louis of California fame and the creamy coleslaw, oatmeal cookies and strawberry shortcake of mid-America.

In these recipes, we salute the roast turkey, a gift to our forefathers from native Indians, the cranberry relish and corn muffins, the chowders and Southern shrimp creole—all representative of American cuisine at its best and most enduring.

Cordially,

Betty Crocker

*Pictured: Roast Turkey (card 1), Cranberry Relish, Old-Fashioned Pumpkin Pie (card 2) and mince pie.*

# AMERICAN CLASSICS

## TRADITIONAL

1. Regional Bread Stuffings
   Turkey Tips*
2. Old-fashioned Pumpkin Pie
3. Ways with Cranberries
   - Cranberry Sundaes
   - Cranberry Relish
   - Frozen Cranberry Salad
4. Corn, American Style
   - Corn Muffins
   - Squaw Corn
5. Shortcakes, Large and Small
   - Strawberry Shortcake
   - Individual Shortcakes

## NEW ENGLAND, MIDDLE ATLANTIC

6. New England Boiled Dinner
7. Fresh Blueberry Cobbler
8. Manhattan Clam Chowder
9. Apple Pandowdy

## SOUTH

10. Southern Pound Cakes
    - Carolina Pound Cake
    - Tutti-frutti Loaf
11. Shrimp Creole
12. Deluxe Pecan Pie
13. Southern Fried Chicken

## HAWAII

14. Fonduloha

## ALASKA

15. Individual Brownie Alaskas

## MIDWEST

16. Old-fashioned Oatmeal Cookies
17. Pork Chop Scallop
18. Wild Rice with Mushrooms and Almonds
19. Creamy Coleslaw

## SOUTHWEST

20. Oasis Salads
    - Avocado Salad
    - Three-bean Salad
21. Western Barbecues
    - Beef Brisket Barbecue
    - Hamburger-Steak Sauce
22. Chuck Wagon Beans
23. Old-fashioned Beef Stew

## WESTERN

24. Salads from the Sea
    - Crab Louis
    - Palace Court Salad
25. Apricot Nut Bread
26. Grilled Fish Steaks
    - Avocado Sauce
27. Ways with Flapjacks
    - Flapjacks
    - Raised Flapjacks

*Timetable for Roasting Turkey on back of this card.

# TIMETABLE FOR ROASTING TURKEY

**Oven temperature 325°**

| Ready-to-Cook Weight | Approximate Total Cooking Time |
|---|---|
| 6 to 8 lb. | 3 to 3½ hr. |
| 8 to 12 lb. | 3½ to 4½ hr. |
| 12 to 16 lb. | 4½ to 5½ hr. |
| 16 to 20 lb. | 5½ to 6½ hr. |
| 20 to 24 lb. | 6½ to 7 hr. |

This timetable is based on cold and/or completely thawed turkeys and preheated ovens.

Time will be slightly less for unstuffed turkeys.

For prestuffed turkeys, follow package directions. Do not use timetable.

For best results, insert a meat thermometer in turkey thigh muscle or breast; internal temperature when done—185°.

If meat thermometer is not used, 30 minutes before end of cooking, move drumstick up and down. If done, the joint should give readily or break.

# REGIONAL BREAD STUFFINGS

## MIDWEST SAUSAGE STUFFING

**1 lb. bulk pork sausage, crumbled**
**¾ cup minced onion**
**1½ cups chopped celery (stalks and leaves)**
**Butter or margarine**
**8 cups soft bread cubes**
**1½ tsp. crushed leaf sage**
**1 tsp. thyme leaves**
**½ tsp. pepper**

In large skillet, cook and stir sausage, onion and celery until meat is brown and onion is tender. Drain off fat; add enough butter to sausage fat to measure 1 cup. Stir butter mixture and about ⅓ of the bread cubes into meat mixture. Turn into deep bowl. Add remaining ingredients and toss. **9 cups (enough for a 12-pound turkey).**

**Western Apple-Raisin Stuffing:** Omit sausage; use 1 cup butter. Decrease bread cubes to 7 cups and add 1 tablespoon salt, 3 cups finely chopped apples and ¾ cup raisins with the remaining ingredients.

**New England Corn Bread Stuffing:** Omit sausage; use 1 cup butter. Substitute corn bread cubes for the soft bread cubes and add 2 teaspoons salt with the remaining ingredients.

**Southern Pecan Stuffing:** Omit sausage; use ¾ cup butter. Add 2 cups coarsely chopped pecans and 2 teaspoons salt with the remaining ingredients.

## TURKEY TIPS

- When buying turkeys under 12 pounds, allow ¾ to 1 pound per serving. When buying turkeys 12 pounds and over, allow ½ to ¾ pound per serving.

- Always stuff turkey just before roasting—not ahead of time! Allow about ¾ to 1 cup stuffing per pound of turkey. (For stuffing recipes, see AMERICAN CLASSICS card 2.)

- When turkey is done, remove from oven and allow to stand about 20 minutes for easiest carving.

- Cool stuffing, meat and gravy promptly; refrigerate separately.

- Use gravy or stuffing within 1 or 2 days of preparation; heat thoroughly before serving. Serve cooked turkey meat within 2 or 3 days after roasting. Frozen cooked turkey meat can be stored up to 1 month.

## THAWING

**To Cook Immediately:** Remove wrap. Place frozen turkey on rack in shallow pan. Cook 1 hour in 325° oven. Remove neck and giblets from body cavity and wishbone area. Immediately return to oven.

**To Cook Tomorrow:** Leave in wrap. Wrap frozen turkey in 2 or 3 layers newspaper; place on tray. Thaw at room temperature (about 1 hour per pound). Refrigerate or cook immediately.

**To Cook Day After Tomorrow:** Thaw wrapped turkey in refrigerator. (Turkey over 12 pounds may take up to 3 days.)

# OLD-FASHIONED PUMPKIN PIE

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# OLD-FASHIONED PUMPKIN PIE

*A pumpkin itself was the first pumpkin pie shell—filled with milk, sugared and spiced, then baked. The Indian pumpkin plus the English pastry equals a truly American dish.*

**1 stick or ½ packet of our pie crust mix**
**2 eggs**
**1 can (16 oz.) pumpkin (2 cups)**
**¾ cup sugar**
**½ tsp. salt**
**1 tsp. cinnamon**
**½ tsp. ginger**
**¼ tsp. cloves**
**1 can (13 oz.) evaporated whole or skim milk (1⅔ cups) or light cream**

Heat oven to 425°. Prepare pastry for 9-inch One-crust Pie as directed on package. Beat eggs slightly with rotary beater; beat in remaining ingredients. Pour into pastry-lined pie pan. Bake 15 minutes.

Reduce oven temperature to 350°. Bake 45 minutes longer or until knife inserted in center comes out clean. Cool. Serve with Honey-Ginger Cream (below).

**Honey-Ginger Cream:** In chilled bowl, beat 2 cups chilled whipping cream until stiff, gradually adding ¼ cup honey and ½ teaspoon ginger. Chill 1 to 2 hours before serving. **4 cups.**

**Sweet Potato Pie:** Substitute mashed cooked sweet potato for the pumpkin.

*To prevent spills, fill pie shell on oven rack or open oven door.*

# WAYS WITH CRANBERRIES

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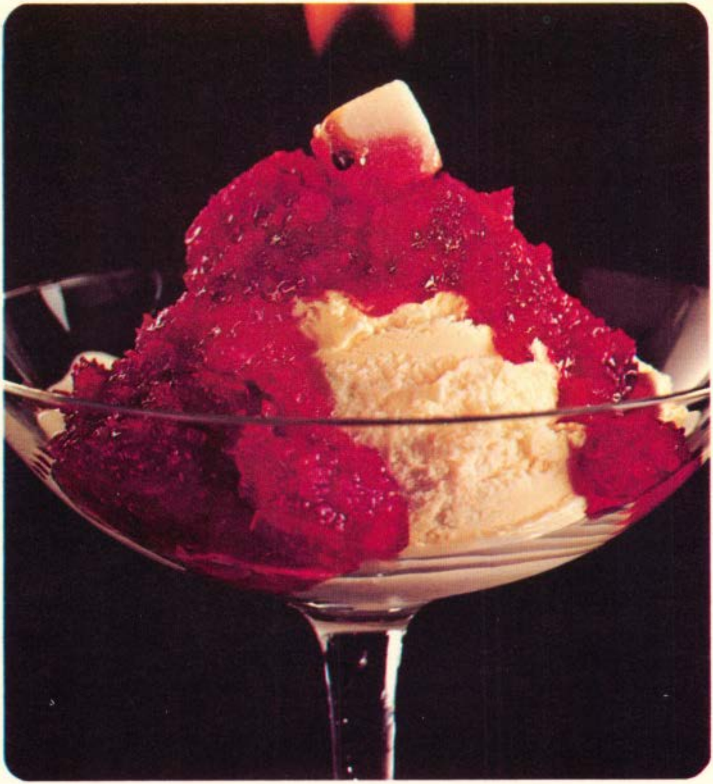

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## CRANBERRY SUNDAES JUBILEE

*Indians cooked cranberries with wild honey or maple syrup. They were called craneberries at first; their blossoms and stems swayed like the graceful neck of a crane.*

Heat 1 package (10 ounces) frozen cranberry-orange relish or 1 can (8 ounces) whole cranberry sauce, stirring occasionally. Soak 4 sugar cubes in orange extract 5 to 10 minutes. Place scoop of vanilla ice cream in each of 4 serving dishes. Spoon hot relish over ice cream. Just before serving, place a sugar cube on top of each sundae and ignite. **4 servings.**

## CRANBERRY-ORANGE RELISH

Finely chop 4 cups cranberries and 1 large orange (peel and pulp) in food chopper. Stir in 2 cups sugar. Cover; refrigerate at least 3 hours. **3½ cups.**

## FROZEN CRANBERRY-PINEAPPLE SALAD

**1 can (20½ oz.) crushed pineapple, well drained**
**1 can (16 oz.) whole cranberry sauce**
**1 cup dairy sour cream**
**¼ cup coarsely chopped pecans**

Mix all ingredients thoroughly. Pour into refrigerator tray. Freeze at least 3 hours or until firm. Thirty minutes before serving, remove tray from freezer to refrigerator. **6 to 8 servings.**

# CORN, AMERICAN STYLE

## CORN MUFFINS

*Early Indian corn with its smoky, blue or vari-colored kernels was later bred to produce the uniform golden ears of today.*

**1 cup yellow cornmeal**
**1 cup Gold Medal flour***
**2 tbsp. sugar**
**4 tsp. baking powder**
**½ tsp. salt**
**1 cup milk**
**¼ cup shortening**
**1 egg**

Heat oven to 425°. Grease bottoms of 12 medium muffin cups. Blend all ingredients about 20 seconds. Beat 1 minute. Fill muffin cups ⅔ full. Bake 15 minutes; immediately remove from pan. **12 muffins.**

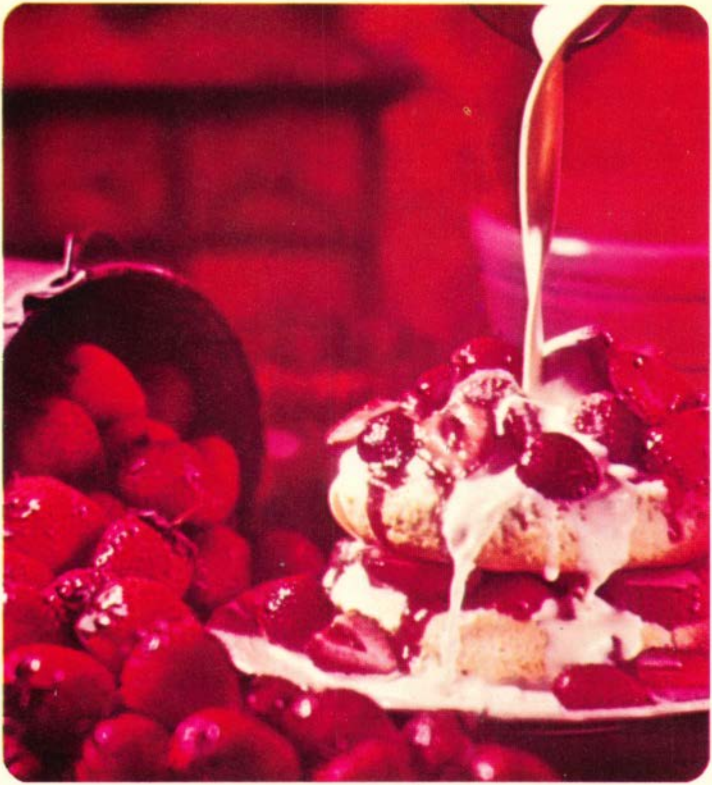
*If using self-rising flour, decrease baking powder to 2 teaspoons and omit salt.

## SQUAW CORN

**4 slices bacon**
**1 medium green pepper, chopped**
**1 small onion, chopped**
**1 can (17 oz.) cream-style corn**
**1 tsp. salt**
**⅛ tsp. pepper**
**4 eggs, beaten**

Fry bacon; set aside. Drain all but 3 tablespoons drippings from skillet. Cook and stir green pepper and onion in drippings until onion is tender. Add remaining ingredients. Cook and stir until eggs are thickened throughout but still moist. Crumble bacon; sprinkle on egg mixture. **4 to 6 servings.**

# SHORTCAKES, LARGE AND SMALL



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## STRAWBERRY SHORTCAKE

*The berries may be tiny, sweet wild ones or huge and plum-sized, but the crusty shortcake should be split and buttered while hot, then heaped high with berries and topped with cream.*

**1 quart strawberries**
**1 cup sugar**
**2 cups Gold Medal flour***
**2 tbsp. sugar**
**3 tsp. baking powder**
**1 tsp. salt**
**⅓ cup shortening**
**1 cup milk**
**Butter or margarine**
**Light cream or sweetened whipped cream**

Slice strawberries; sprinkle with 1 cup sugar and let stand 1 hour. Heat oven to 450°. Grease layer pan, 8x1½ inches. Measure flour, 2 tablespoons sugar, the baking powder and salt into bowl. Cut in shortening thoroughly until mixture looks like meal. Stir in milk just until blended. Pat into pan.

Bake 15 to 20 minutes or until golden brown. Split shortcake while warm. Spread with butter; fill and top with berries. Serve warm with cream. **8 servings.**

*If using self-rising flour, omit baking powder and salt.

## QUICK INDIVIDUAL SHORTCAKES

Bake Fruit Shortcake as directed on Bisquick baking mix package. **5 or 6 shortcakes.**

# NEW ENGLAND BOILED DINNER

**The Betty Crocker Recipe Card Library**

## NEW ENGLAND BOILED DINNER

*The harvest vegetables and beef that went into the boiling kettle were chopped with cooked beets the next day to make Red Flannel Hash.*

**3-to 4-lb. corned beef brisket**
**8 small onions**
**8 medium carrots**
**4 potatoes, pared and halved or quartered**
**2 turnips, cubed, if desired**
**1 medium green cabbage, cut into wedges**
**Caraway seed**

Place brisket in large kettle; cover with cold water. Cover tightly; simmer 3½ hours or until tender. Skim fat from liquid. Add onions, carrots, potatoes and turnips. Sprinkle with caraway seed. Cover; simmer 20 minutes. Remove meat to warm platter. Add cabbage; simmer uncovered 10 to 15 minutes longer or until vegetables are tender. **8 servings.**

*To carve meat, cut thin diagonal slices across the grain at a slanting angle from 2 or 3 "faces" of meat.*

# FRESH BLUEBERRY COBBLER

## FRESH BLUEBERRY COBBLER

*Cobblers, Slumps and Flummeries are all favorite New England desserts —served warm with pouring or whipping cream.*

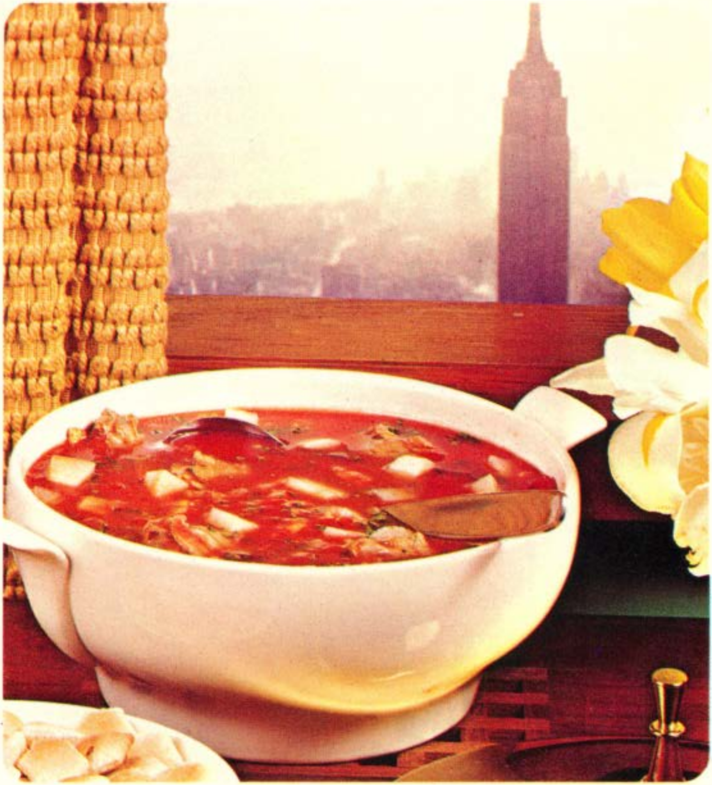
**½ cup sugar**
**1 tbsp. cornstarch**
**4 cups blueberries**
**1 tsp. lemon juice**
**1 cup Gold Medal flour***
**1 tbsp. sugar**
**1½ tsp. baking powder**
**½ tsp. salt**
**3 tbsp. shortening**
**½ cup milk**

Heat oven to 400°. Blend ½ cup sugar and the cornstarch in medium saucepan. Stir in blueberries and lemon juice. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Pour into ungreased 2-quart casserole; place in oven while preparing biscuit topping.

Measure flour, 1 tablespoon sugar, the baking powder and salt into bowl. Add shortening and milk. Cut through shortening 6 times; mix until dough forms a ball. Drop dough by 6 spoonfuls onto hot fruit. Bake uncovered 25 to 30 minutes or until biscuit topping is golden brown. Serve warm. **6 servings.**

*If using self-rising flour, omit baking powder and salt.

# MANHATTAN CLAM CHOWDER



## MANHATTAN CLAM CHOWDER

*Every colonial Cape Cod girl had a chowder pot as part of her dowry. Choose your own favorite chowder—Manhattan, made with tomatoes or New England, made with milk.*

**¼ cup diced bacon**
**¼ cup minced onion**
**2 cans (7 oz. each) minced or whole clams, drained (reserve liquor)**
**2 cups diced pared potatoes**
**1 cup water**
**⅓ cup diced celery**
**1 can (16 oz.) tomatoes**
**2 tsp. snipped parsley**
**1 tsp. salt**
**¼ tsp. thyme**
**⅛ tsp. pepper**

In large saucepan, cook and stir bacon and onion until bacon is crisp and onion is tender. Stir in reserved clam liquor, the potatoes, water and celery. Cook uncovered until potatoes are tender, about 10 minutes. Add clams, tomatoes and seasonings. Heat to boiling, stirring occasionally. **6 servings.**

**New England Clam Chowder:** Decrease water to ½ cup. Omit celery, tomatoes, parsley and thyme and add 1 cup milk with the clams.

# APPLE PANDOWDY

## APPLE PANDOWDY

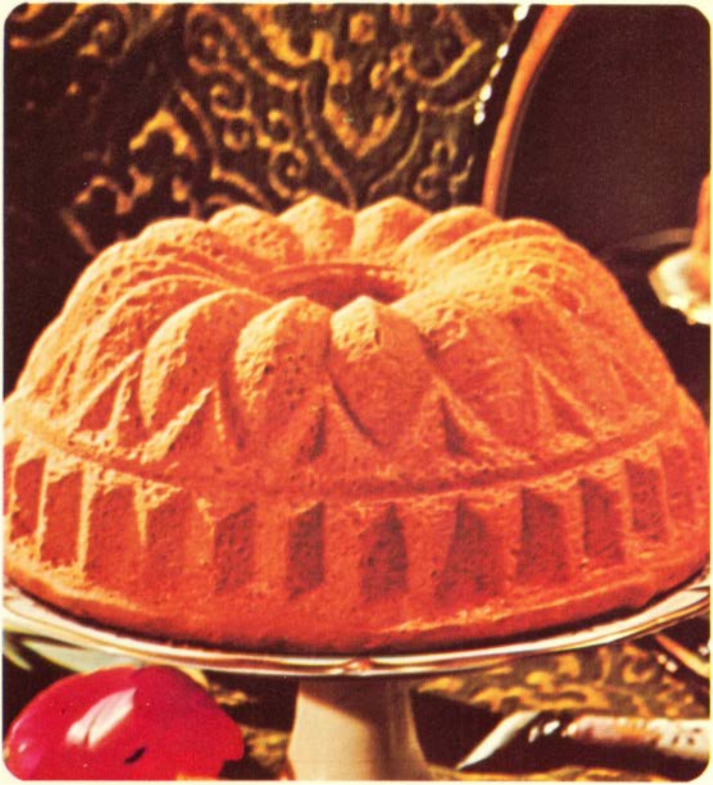
*Syrup from American sugar maple trees flavors this traditional apple dessert. It has gone on many a Fourth of July picnic and begun many a day at the breakfast table.*

- **2 sticks or 1 packet of our pie crust mix**
- **1 can (20 oz.) apple slices, drained**
- **½ cup brown sugar (packed)**
- **3 tbsp. butter or margarine, melted**
- **6 tbsp. maple-flavored syrup**

Heat oven to 425°. Prepare pastry for 8-inch Two-crust Pie as directed on package. Stir together apple slices and brown sugar; turn into pastry-lined pie pan. Top with butter and 3 tablespoons of the syrup. Cover with top crust which has slits cut in it; seal and flute.

Bake 15 minutes; remove from oven. Make crisscross cuts about 1 inch apart through top crust and filling. Drizzle remaining syrup on top. Cover edge with 2- to 3-inch strip of aluminum foil to prevent excessive browning; bake 25 minutes longer. Serve warm and, if you wish, pour on additional syrup.

# SOUTHERN POUND CAKES



## CAROLINA LEMON POUND CAKE

*The rich pound cakes of the Old South often took an hour of beating by hand; and one recipe calls for five hours. Lucky you can make these beauties in minutes with our mixes.*

Heat oven to 350°. Grease and flour 12-cup bundt pan, tube pan, 10x4 inches, or 2-quart anodized aluminum mold. Prepare our lemon cake mix as directed on package except—use 2 tablespoons less water; if desired, add ½ cup finely chopped nuts.

Pour batter into pan. Bake 45 to 55 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan. Glaze with Lemon Glaze (below), dust with confectioners' sugar or serve with ice cream and fruit.

**Lemon Glaze:** Beat 1½ cups of our lemon frosting mix (dry), 2 to 3 tablespoons hot water and 1 tablespoon light corn syrup until smooth. Stir in 1 to 2 teaspoons water if necessary.

## TUTTI-FRUTTI LOAF

Prepare our pound cake mix as directed on package except—fold in ½ cup mixed diced candied fruits and ½ cup finely chopped nuts. While warm, frost with a confectioners' sugar glaze and decorate with nuts and candied fruits.

# SHRIMP CREOLE

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# SHRIMP CREOLE

*Long-grained Louisiana rice, gulf shrimp and Creole cooking secrets make this subtly flavored New Orleans specialty.*

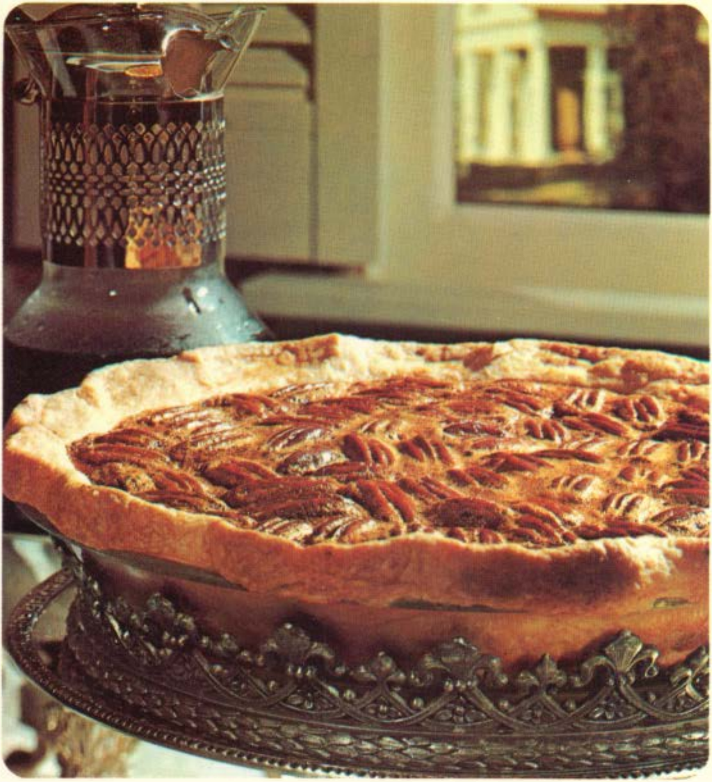
**1½ cups chopped onion**  
**1 cup finely chopped celery**  
**2 medium green peppers, finely chopped**  
**2 cloves garlic, minced**  
**¼ cup butter or margarine**  
**1 can (15 oz.) tomato sauce**  
**1 cup water**  
**2 tsp. snipped parsley**  
**1 tsp. salt**  
**⅛ tsp. cayenne red pepper**  
**2 bay leaves, crushed**  
**14 to 16 oz. fresh or frozen cleaned raw shrimp***  
**3 cups hot cooked rice**

Cook and stir onion, celery, green pepper and garlic in butter until onion is tender. Remove from heat; stir in tomato sauce, water and seasonings. Simmer uncovered 10 minutes. Add water if needed.

Stir in shrimp. Heat to boiling. Cover and cook over medium heat 10 to 20 minutes or until shrimp are pink and tender. Serve over rice. **6 servings.**

*Rinse frozen shrimp under running cold water to remove ice glaze.

# DELUXE PECAN PIE



## DELUXE PECAN PIE

*This is a variation of the dessert made famous by Southern-grown, thin-shelled pecans. Serve it sliced thin, topped with ice cream or whipped cream.*

**1 stick or ½ packet of our pie crust mix**
**2 tbsp. chopped nuts**
**3 eggs**
**1 cup sugar**
**½ tsp. salt**
**2 tbsp. butter, melted**
**½ cup dark corn syrup**
**½ cup whipping cream**
**1 tsp. vanilla**
**¼ cup brandy**
**1 cup pecan halves**

Heat oven to 375°. Prepare pastry for 9-inch One-crust Pie as directed on package except—stir in chopped nuts before adding water. In small mixer bowl, beat eggs, sugar, salt, butter, syrup and cream. Stir in vanilla, brandy and pecans.

Pour into pastry-lined pie pan. Bake 40 to 50 minutes or until filling is set and pastry is golden brown. Cool. **10 to 12 servings.**

# SOUTHERN FRIED CHICKEN

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## SOUTHERN FRIED CHICKEN

*There are hundreds of delicious ways to fry chicken. To make yours truly Southern, serve it with Creamy Gravy lightly sprinkled with nutmeg.*

**2½-to 3-lb. broiler-fryer chicken, cut up**
**½ cup Gold Medal flour***
**1 tsp. salt**
**½ tsp. paprika**
**¼ tsp. pepper**
**Salad oil**

Wash chicken and pat dry. Mix flour, salt, paprika and pepper. Heat oil (¼ inch) in large skillet. Coat chicken with flour mixture.

Cook chicken in oil over medium heat 15 to 20 minutes. Reduce heat; cover tightly and simmer 30 to 40 minutes or until thickest pieces are tender. If skillet cannot be tightly covered, add 1 to 2 tablespoons water. Turn chicken to assure even cooking. Remove cover for last 5 minutes to crisp chicken. **4 servings.**

*If using self-rising flour, decrease salt to ½ teaspoon.

**Creamy Gravy:** Place chicken on warm platter. Pour fat from pan into bowl, leaving brown particles in pan. Return 3 tablespoons fat to pan. Blend in 3 tablespoons flour. Cook over low heat, stirring until mixture is smooth and bubbly.

Remove from heat. Stir in ¾ cup milk and ¾ cup water. Heat to boiling, stirring constantly. Boil and stir 1 minute. Add few drops bottled brown bouquet sauce. Season with salt and pepper. **1½ cups.**

# FONDULOHA

## FONDULOHA

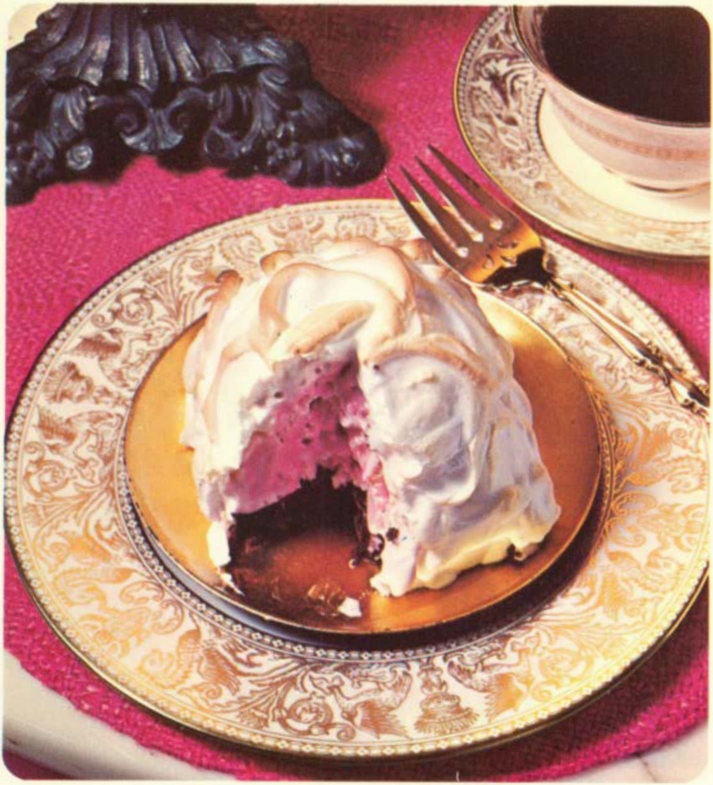
*This salad in its own container comes from Hawaii, pineapple paradise of the world—made with the fruit that once only kings could afford.*

| | |
|---|---|
| **2 fresh pineapples** | **2 tbsp. chopped chutney** |
| **2½ cups cut-up cooked chicken or turkey** | **1 tsp. curry powder** |
| **¾ cup diced celery** | **1 medium banana, sliced** |
| **¾ cup mayonnaise or salad dressing** | **⅓ cup salted peanuts** |
| | **½ cup flaked coconut** |
| | **1 can (11 oz.) mandarin orange segments, drained** |

Select pineapples with fresh green leaves. Cut each pineapple lengthwise in half through green top, then cut in half again, making 4 pieces each with part of the green top. Remove fruit by cutting along edges with curved knife. Cut fruit into cubes, removing any eyes and fibrous core. Drain pineapple shells cut side down.

Combine cubed pineapple, the chicken and celery; cover and chill. Mix mayonnaise, chutney and curry powder; cover and chill. Just before serving, drain fruit mixture. Toss lightly with mayonnaise mixture, banana and peanuts; fill pineapple shells. Sprinkle with coconut and garnish with mandarin orange segments. **8 servings.**

# INDIVIDUAL BROWNIE ALASKAS



# INDIVIDUAL BROWNIE ALASKAS

*The first Baked Alaska was created at famous Delmonico's restaurant in 1867 to honor the purchase of the new territory.*

**1 package (15.5 oz.) of our fudge brownie mix**
**1 pint pink peppermint or strawberry ice cream**
**4 egg whites**
**½ cup sugar**

Bake brownies as directed on package. Cut into 3-inch squares; place on baking sheet. Top each with small scoop of ice cream and place in freezer 1 hour. Heat oven to 500°. Beat egg whites until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Cover brownies and ice cream with meringue, sealing it to edge of brownies. Bake 3 to 4 minutes or until meringue is light brown. **9 servings.**

### Success Secrets for Brownie Alaskas

*1. Freeze the scoops of ice cream hard before you put them on the brownies.*

*2. Work fast! Spread a few at a time, keeping all others in the freezer until you are ready to bake them.*

*3. Serve immediately!*

# OLD-FASHIONED OATMEAL COOKIES

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# OLD-FASHIONED OATMEAL COOKIES

*To Midwest farm children, long since grown up, these cookies bring memories of a fragrant, spacious kitchen and picnics beneath shady trees.*

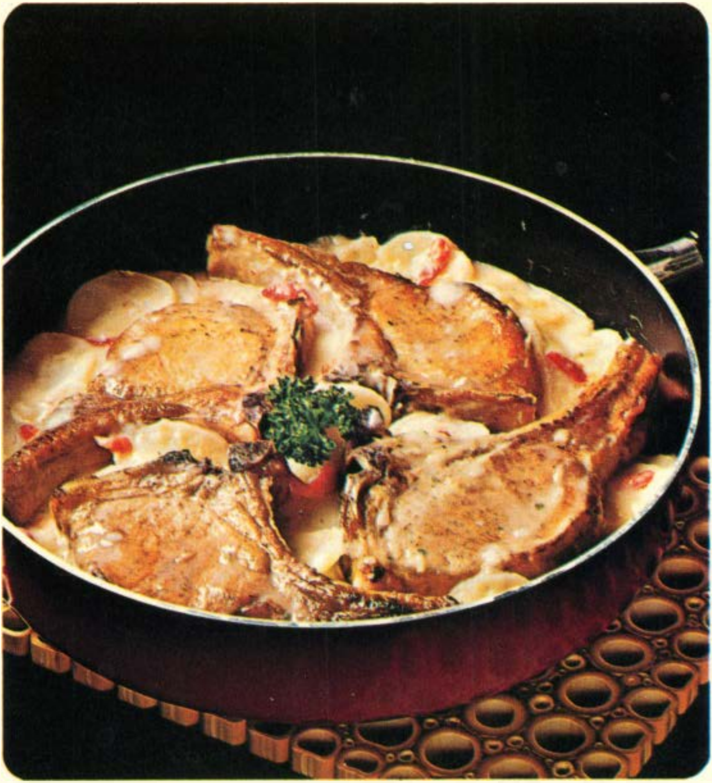
**1 cup raisins**
**1 cup water**
**¾ cup shortening**
**1½ cups sugar**
**2 eggs**
**1 tsp. vanilla**
**2½ cups Gold Medal flour***
**1 tsp. soda**
**1 tsp. salt**
**1 tsp. cinnamon**
**½ tsp. baking powder**
**½ tsp. cloves**
**2 cups oats**
**½ cup chopped nuts**

Simmer raisins and water over medium heat until raisins are plump, about 15 minutes. Drain raisins, reserving the liquid. Add enough water to reserved liquid to measure ½ cup.

Heat oven to 400°. Mix thoroughly shortening, sugar, eggs and vanilla. Stir in reserved liquid. Blend in remaining ingredients. Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased baking sheet. Bake 8 to 10 minutes or until light brown. **About 6½ dozen cookies.**

*If using self-rising flour, omit soda, salt and baking powder.

# PORK CHOP SCALLOP



# PORK CHOP SCALLOP

*Every Midwestern farmer still knows the worth of home-produced, sweetly tender pork chop and potato meals that stick to the ribs.*

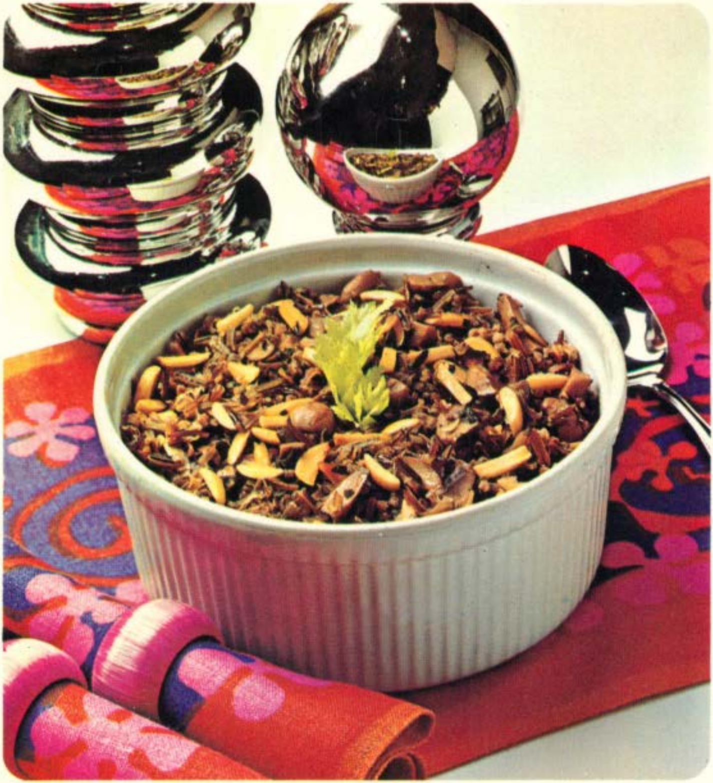
**4 pork loin or rib chops,**
**½ to ¾ in. thick**
**Salt**
**Pepper**
**1 package of our scalloped potatoes**
**2 tbsp. chopped pimiento**

Trim excess fat from chops; grease 10-inch skillet with fat. Brown chops on both sides; season with salt and pepper. Remove chops from skillet. Empty potatoes and packet of seasoned sauce mix into skillet. Stir in pimiento and amounts of water and milk called for on package. Heat to boiling, stirring occasionally. Reduce heat; place pork chops on top. Cover; simmer 30 to 35 minutes or until potatoes are tender. **4 servings.**

*Serve with whole green beans, Creamy Coleslaw (American Classics card 19), dill pickles, applesauce and Old-fashioned Oatmeal Cookies (American Classics card 16).*

*AMERICAN CLASSICS* **18**

# WILD RICE WITH MUSHROOMS AND ALMONDS



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## WILD RICE WITH MUSHROOMS AND ALMONDS

*Wild rice is not really rice, but the grain of a native American grass that grows in swampy, shallow water and is still harvested by Indians in boats.*

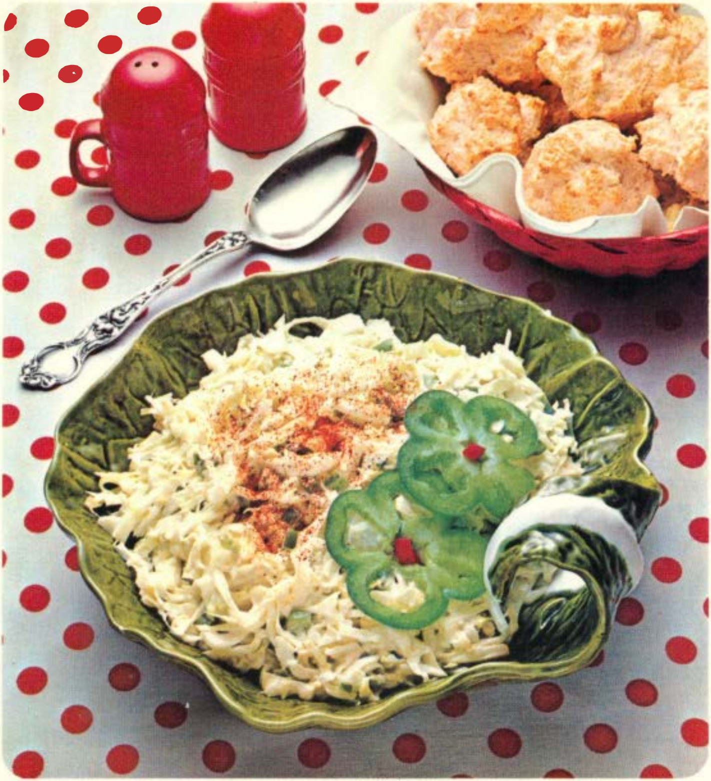
**1 cup uncooked wild rice**
**¼ cup butter or margarine**
**½ cup slivered almonds**
**2 tbsp. snipped chives or chopped green onions**
**1 can (8 oz.) mushroom stems and pieces, drained**
**3 cups chicken broth***

Wash and drain rice. Melt butter in large skillet. Add rice, almonds, chives and mushrooms; cook and stir until almonds are golden brown, about 20 minutes.

Heat oven to 325°. Pour rice mixture into ungreased 1½-quart casserole. Heat chicken broth to boiling; stir into rice mixture. Cover tightly; bake about 1½ hours or until all liquid is absorbed and rice is tender and fluffy. **6 to 8 servings.**

*Chicken broth can be made by dissolving 3 chicken bouillon cubes in 3 cups boiling water, or use canned chicken broth.

# CREAMY COLESLAW



## CREAMY COLESLAW

*This flavorsome blend of Scandinavian and German cooking was brought to the Midwest by early settlers. Today there are as many recipes as there are cooks.*

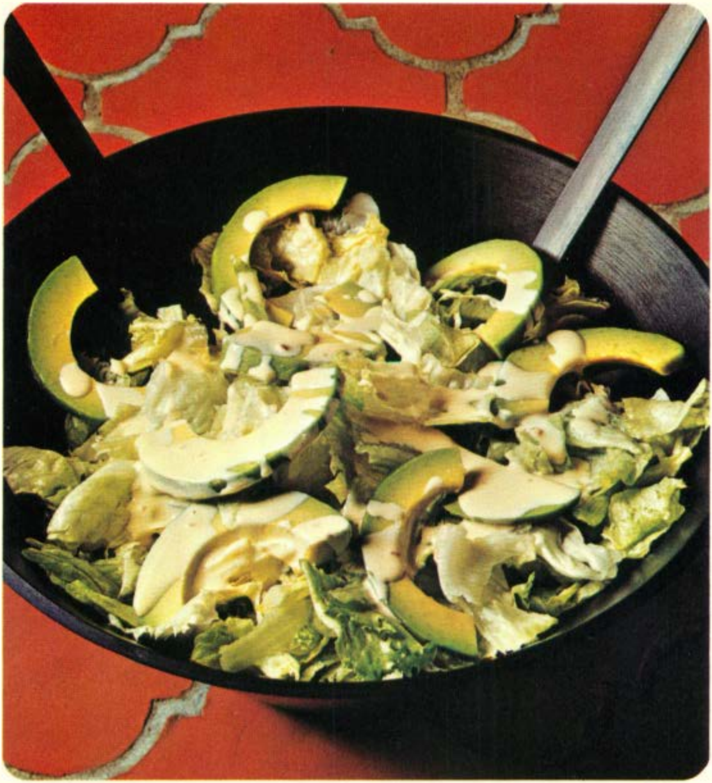
**1 small green cabbage, cut into 1-inch pieces**
**½ green pepper, cut up**
**½ cup mayonnaise or salad dressing**
**¼ cup dairy sour cream**
**2 tsp. lemon juice**
**½ tsp. salt**
**¼ tsp. dry mustard**
**Dash pepper**

Fill blender container to top-cup marking with vegetables. Add cold water just to cover vegetables. Cover container; follow manufacturer's instructions or run just long enough to chop vegetables, about 3 to 4 seconds. Pour mixture into strainer; drain thoroughly. Repeat with remaining vegetables.

Mix mayonnaise, sour cream, lemon juice, salt, mustard and pepper; pour over chopped cabbage and green pepper and mix. **4 to 6 servings.**

*If you don't have a blender, shred cabbage and chop green pepper. Mix with remaining ingredients.*

# OASIS SALADS



## AVOCADO TOSSED SALAD

*The avocado or alligator pear, a salad favorite of the Southwest, grows from California to Florida. Save the seed from your next avocado to root in water, plant, and grow in a sunny kitchen corner.*

**1 small head lettuce, washed and chilled**
**1 ripe small avocado**
**½ cup bottled creamy Italian salad dressing**

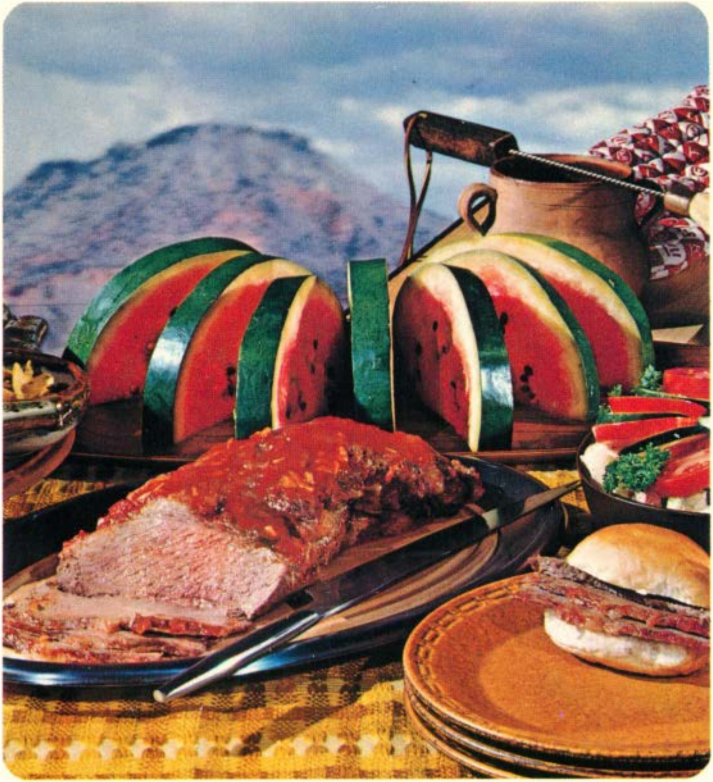
Into bowl, tear lettuce into bite-size pieces (4 cups). Cut avocado lengthwise in half. Remove pit; peel and slice crosswise into bowl. Pour salad dressing over lettuce and toss. Divide mixture among 5 individual salad bowls. **5 servings.**

## THREE-BEAN SALAD

**1 can (16 oz.) French-style green beans, drained**
**1 can (16 oz.) wax beans, drained**
**1 can (16 oz.) red kidney beans, drained**
**½ cup chopped green onion**
**¼ cup snipped parsley**
**1 bottle (8 oz.) Italian salad dressing**
**1 tbsp. sugar**
**2 cloves garlic, crushed**

Combine beans, onion and parsley in large bowl. Mix dressing, sugar and garlic; pour over bean mixture and toss. Cover; refrigerate at least 3 hours, stirring occasionally. **5 or 6 servings.**

# WESTERN BARBECUES



## BEEF BRISKET BARBECUE

*The barbecue was brought to Virginia in 1700 from Haiti, but soon became a Southwest favorite. The word could mean "from snout to tail" as in roast pig or "a framework of sticks" as in grill.*

**4- to 5-lb. well-trimmed boneless beef brisket**
**1½ tsp. salt**
**½ cup catsup**
**¼ cup vinegar**
**½ cup finely chopped onion**
**1 tbsp. Worcestershire sauce**
**1½ tsp. liquid smoke**
**1 bay leaf, crumbled**
**¼ tsp. pepper**

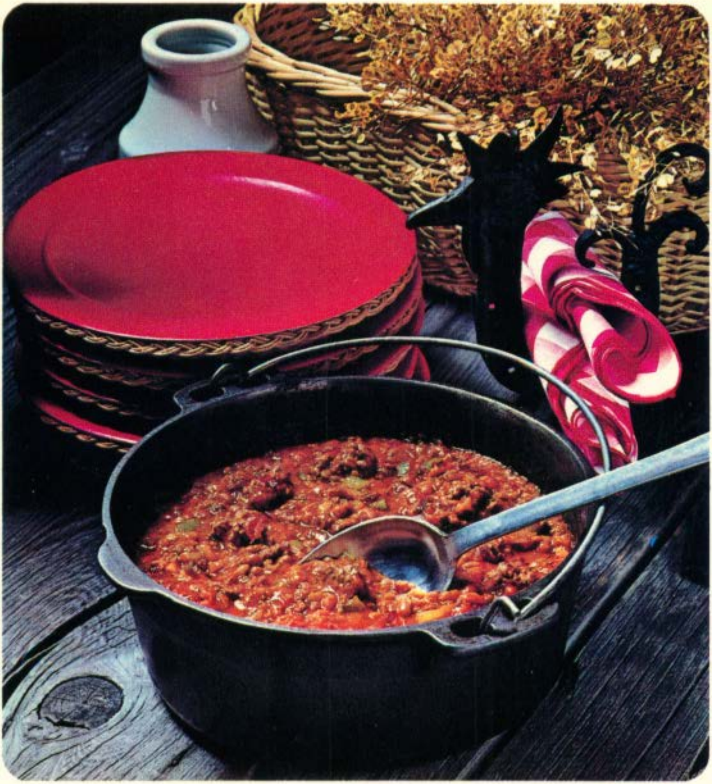
Rub meat with salt. Place on 20x15-inch piece of double thickness heavy-duty aluminum foil. Stir together remaining ingredients; pour on meat. Fold foil over meat and seal securely. Place on grill 5 inches from medium coals. Cook, turning once, 1½ hours or until meat is tender. **10 to 12 servings.**

## HAMBURGER-STEAK SAUCE

**¼ cup Worcestershire sauce**
**2 tbsp. butter or margarine, melted**
**¼ cup vinegar**
**Few drops red pepper sauce**

Combine all ingredients. Brush on both sides of hamburgers or steaks; let stand 15 minutes. During cooking, brush meat with sauce. **⅔ cup.**

# CHUCK WAGON BEANS



## CHUCK WAGON BEANS

*Covered wagon kitchens, complete with pantries and tailgates, once brought meals to cowboys driving cattle north from the Texas range to the new Kansas railroads. Menu: Coffee, steaks, stews and beans, beans, beans.*

**½ lb. bacon slices**
**3 lb. ground beef**
**About 3 cups finely chopped onion**
**1 cup finely chopped celery**
**2 beef bouillon cubes**
**⅔ cup boiling water**
**1½ cloves garlic, minced**
**1½ cups catsup**
**3 tbsp. prepared mustard**
**1½ tsp. salt**
**½ tsp. pepper**
**2 cans (29 oz. each) molasses-style baked beans**

Heat oven to 375°. In Dutch oven or large roasting pan, fry bacon until crisp; set aside. Drain fat from pan.

In same pan, cook and stir ground beef, onion and celery until meat is brown and onion is tender. Dissolve bouillon cubes in boiling water; stir bouillon and remaining ingredients into meat mixture. Cover; bake **1** hour 15 minutes or until hot and bubbly. Crumble bacon; sprinkle over beans. **12 servings (1 cup each).**

*Because ground beef varies in fat content, you may want to spoon off excess fat after browning the meat.*

# OLD-FASHIONED BEEF STEW

## OLD-FASHIONED BEEF STEW

*Peek into simmering stew kettles in every section of the United States, and each will be just a little different. This is a favorite dish in the Great Plains area.*

**½ cup Gold Medal flour***
**1 tsp. salt**
**¼ tsp. pepper**
**2 lb. beef stew meat, cut into 1-in. pieces**
**2 tbsp. shortening**
**6 cups hot water**
**3 pared medium potatoes, cut into 1-in. cubes**
**1 medium turnip, cut into 1-in. cubes**
**4 carrots, cut into 1-in. slices**
**1 green pepper, cut into strips**
**1 cup sliced celery (1-in. pieces)**
**About ½ cup diced onion**
**1 tbsp. salt**
**2 beef bouillon cubes**
**1 bay leaf**

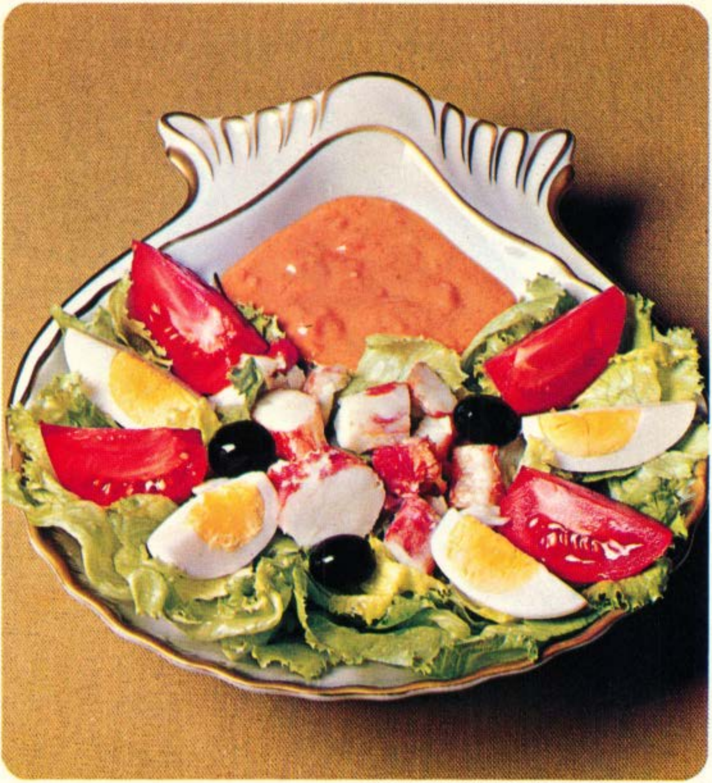
Mix flour, 1 teaspoon salt and the pepper. Coat meat with flour mixture. Melt shortening in large skillet; brown meat thoroughly.

Add water; heat to boiling. Reduce heat; cover and simmer 2 hours. Stir in remaining ingredients. Simmer 30 minutes or until vegetables are tender.

If desired, thicken stew. In covered jar, shake 1 cup cold water and 2 to 4 tablespoons flour until blended. Stir into stew; heat to boiling, stirring constantly. Boil and stir 1 minute. **6 servings.**

*If using self-rising flour, decrease 1 teaspoon salt to ½ teaspoon.

# SALADS FROM THE SEA



## CRAB LOUIS

*This is named not for a French king, but for a San Francisco chef. The dressing is delicious on shrimp as well.*

**2 cans (7½ oz. each) crabmeat**
**Louis Dressing (below)**
**4 tomatoes, quartered**
**4 hard-cooked eggs, quartered**
**Ripe or green olives**
**4 cups bite-size pieces salad greens, chilled**

Drain crabmeat and remove cartilage; chill. Prepare Louis Dressing. Arrange crabmeat, tomatoes, eggs and olives on greens. Pour Louis Dressing over salad. **4 servings.**

### Louis Dressing

**¾ cup chili sauce**
**½ cup mayonnaise or salad dressing**
**1 tsp. instant minced onion**
**½ tsp. sugar**
**¼ tsp. Worcestershire sauce**
**Salt to taste**

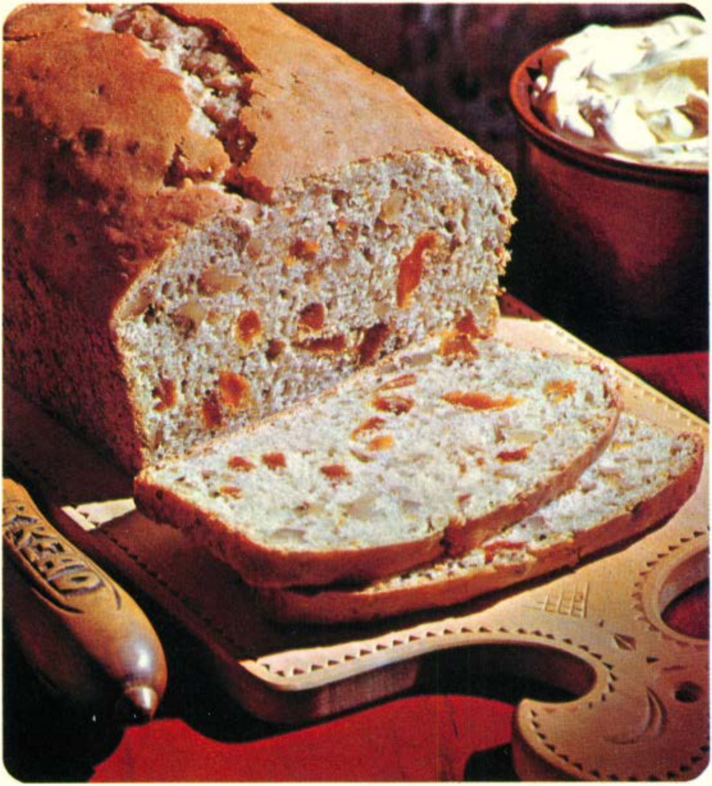
Mix all ingredients. Cover and chill 30 minutes. **1¼ cups.**

## PALACE COURT SALAD

*The Palace Hotel, the pride of the West in Gold Rush days, burned to the ground in the San Francisco earthquake, but was built again in 1909 and still stands as a famous landmark.*

For each serving, arrange a mound of shredded lettuce on plate. Top with a thick tomato slice, 1 large or 3 small cooked artichoke heart(s) and cooked crabmeat, shrimp or chicken. Garnish with hard-cooked eggs and serve with bottled Russian salad dressing.

# APRICOT NUT BREAD



# APRICOT NUT BREAD

*Apricots, sometimes called "seeds of the sun," were first brought to California by Spanish missionaries.*

**2½ cups Gold Medal flour***
**1 cup sugar**
**3½ tsp. baking powder**
**1 tsp. salt**
**1 tbsp. plus 1 tsp. grated orange peel**
**3 tbsp. salad oil**
**½ cup milk**
**¾ cup orange juice**
**1 egg**
**1 cup finely chopped nuts**
**1 cup finely cut-up dried apricots**

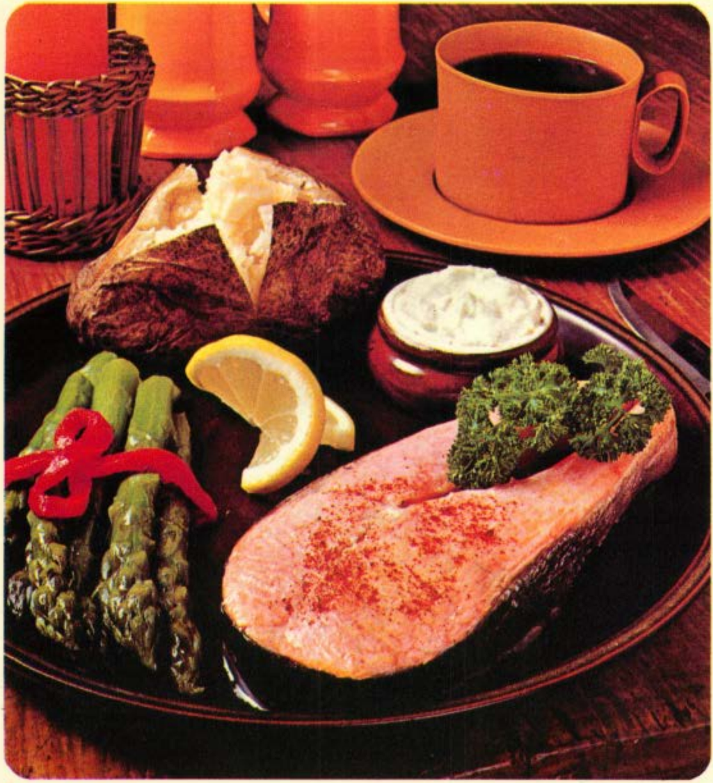
Heat oven to 350°. Grease and flour loaf pan, 9x5x3 inches, or two loaf pans, 8½x4½x2½ inches. Measure all ingredients into large mixer bowl; beat on medium speed ½ minute. Pour into pan(s). Bake 55 to 65 minutes or until wooden pick inserted in center comes out clean. Remove from pan(s); cool thoroughly before slicing.

*If using self-rising flour, omit baking powder and salt.

**Date Nut Bread:** Omit orange peel, orange juice and apricots. Increase milk to 1¼ cups and add 1 cup cut-up dates.

**Prune Nut Bread:** Omit orange peel, orange juice and apricots. Add ¾ cup prune juice and 1 cup drained chopped cooked prunes.

# GRILLED FISH STEAKS



## GRILLED FISH STEAKS

*Toothsome salmon, once available only near streams, lakes and oceans, are now flown to every corner of the country.*

| | |
|---|---|
| **Mustard Butter (below)** | **3 lb. fish steaks (salmon, tuna, halibut), ¾ to 1 in. thick** |

Prepare Mustard Butter. Place fish on lightly greased grill (or use hinged grill for easier turning) 4 inches from medium coals. Cook 6 to 8 minutes on each side or until fish flakes easily with fork. Baste frequently with Mustard Butter. Serve with Avocado Sauce (below). **6 servings.**

**Mustard Butter:** Mix ½ cup butter or margarine, melted, 1½ teaspoons salt, 1 teaspoon prepared mustard, 2 teaspoons lemon juice and dash pepper.

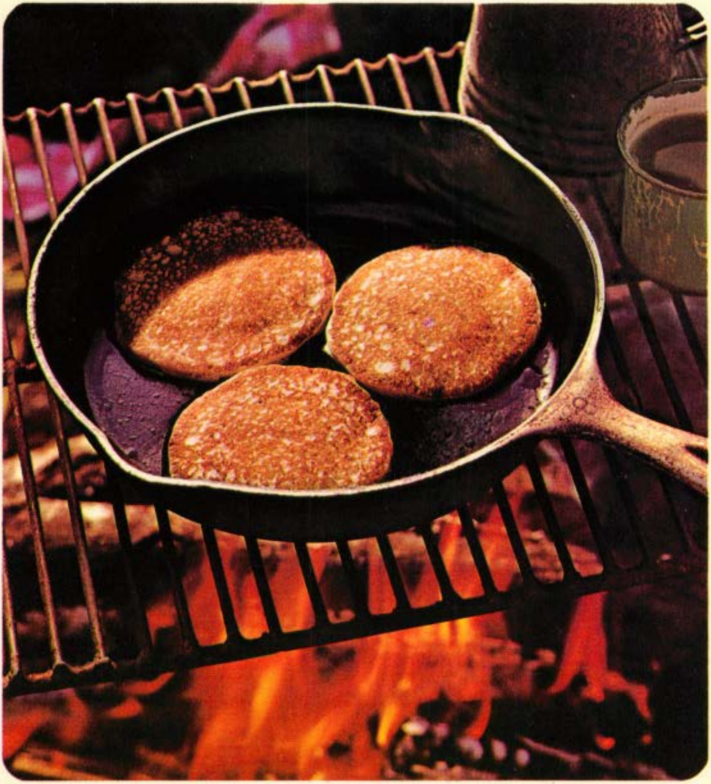
**Broiled Fish Steaks:** Set oven control at broil and/or 550°. Place fish on lightly greased broiler pan. Broil 2 or 3 inches from heat 5 to 8 minutes on each side or until fish flakes easily with fork. Baste frequently with Mustard Butter.

### Avocado Sauce

| | |
|---|---|
| **1 small ripe avocado, peeled and pitted** | **1 tsp. lemon juice** |
| **⅓ cup dairy sour cream** | **¼ tsp. salt** |
| | **Few drops red pepper sauce** |

Mix all ingredients in blender or beat with rotary beater until smooth.

# WAYS WITH FLAPJACKS



## FLAPJACKS

*Flapjacks still need only a bonfire, a skillet and batter. Some Minnesota pancakes call for freshly fallen snow as an ingredient.*

Mix 2 cups Bisquick baking mix and 1⅓ cups water. Drop batter by spoonfuls onto lightly greased hot griddle. Turn when bubbles appear. Bake other side until golden brown. **About 16 flapjacks.**

**Blueberry Flapjacks:** Stir 2 tablespoons sugar into batter and gently fold in 1 cup blueberries.

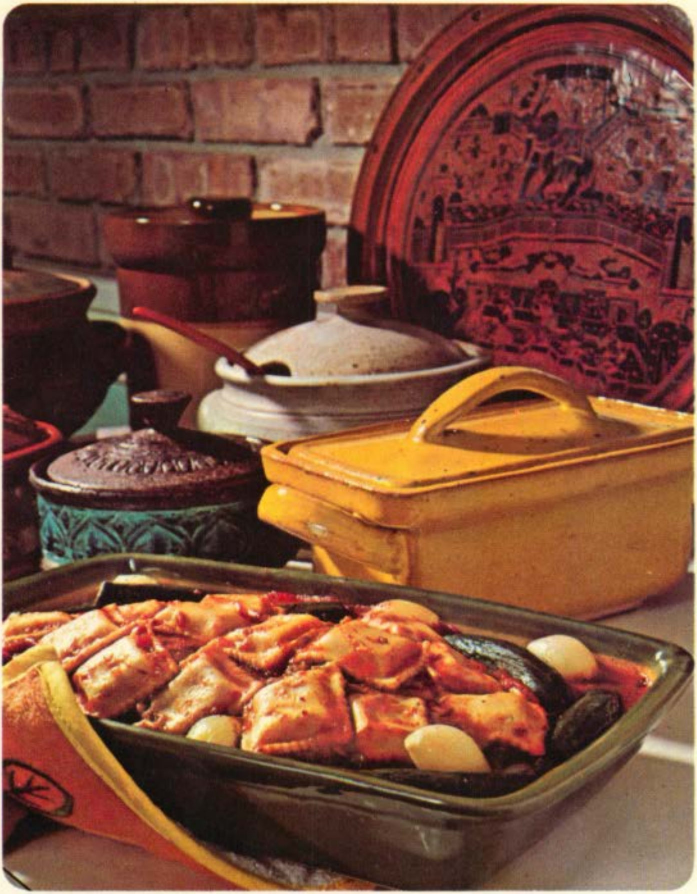
**Corn Flapjacks:** Stir 1 cup drained whole kernel corn into batter.

## RAISED FLAPJACKS

**1 package active dry yeast**
**¼ cup warm water (105 to 115°)**
**1 egg**
**1⅓ cups milk**
**2 cups Bisquick baking mix**

In mixing bowl, dissolve yeast in warm water. Add egg, milk and baking mix; beat with rotary beater until smooth. Cover; let stand at room temperature 1½ hours or refrigerate at least 8 hours. Pour batter from tip of large spoon or from pitcher onto hot griddle. (Grease griddle lightly if necessary.) Turn when bubbles break. Bake other side until golden brown. **About twenty 4-inch flapjacks.**

# BUDGET CASSEROLES



**DIVIDER CARD**

The Betty Crocker Recipe Card Library

# *about* BUDGET CASSEROLES...

What every woman needs is a cache of what we call our "Poor Richard" recipes. These novel hot and hearty casseroles would have delighted the taste as well as the saving spirit of Ben Franklin, America's epicure-statesman who first remarked that "A penny saved is a penny earned."

There's nothing odds-and-endsy about these dishes. Instead, each one serves up savings with appealing flair and regard for good nutrition. Your family will take pleasure in each ingenious way you offer them Hamburger Incognito, Chicken—Choice but Cheap, Fish Favorites, Versatile Vegetables and other well-garnished, similar surprises.

Our search for these ranged far and wide to help you chalk up good marks for cooking skill while the coins you save clink cheerfully into the piggy bank on the kitchen counter.

Cordially,

Betty Crocker

*Pictured: Round Steak 'n Ravioli (card 13).*

# GLAMORIZING BUDGET CASSEROLES

Planning a meal around a budget casserole is easy. There are so many ingredients in it, you don't need much more—a salad or vegetable, crusty rolls and a simple dessert.

When you plan your meal, visualize what each plate will look like with the food on it and keep in mind:

**1. Color contrast.** Spark a delicious casserole serving with a red apple on sprigs of parsley or a golden peach half with a spoonful of jelly in it.

**2. Texture contrast.** Add crunch with relishes, crisp fresh vegetables or potato chips.

**3. Size and shape contrast.** Choose asparagus spears, zucchini halves, whole carrots, beans or beets. Save the succotash or mixed vegetables for another time to contrast with a serving of meat or chicken.

## Price-less Little Extras

Set the prettiest possible table, sometimes in an unexpected place—the playroom, the porch, at the window.

Grow your own centerpieces—colorful vegetables or fruits you can eat later, a sweet potato vine or philodendron plant.

Serve the salad as a first course, California-style. Drink soup from cups in the living room.

# BUDGET CASSEROLES

## FAVORITES WITH FISH

1. Salmon Noodles Romanoff
2. Tuna Chow Mein Casserole
3. Tuna Ring with Cheese Sauce

## HAMBURGER, INCOGNITO

4. Texas Hash
5. Hamburger Pie
6. Toasty Cheese Bake
7. Double Cheese Delight
8. Sombrero Pie
9. Oven Porcupines
10. Zippy Beef Casserole

## PENNYWISE PORK, LAMB AND BEEF

11. Foil-wrapped Dinners
12. Connecticut Beef Supper
13. Round Steak 'n Ravioli
14. Beef Steak-Potato Scallop
15. Piggybank Pork Bake
16. Plantation Ham Pie
17. Saucy Twist Pork Dish
18. Barbecued Lamb Shank Dinner

## CHICKEN—CHOICE BUT CHEAP

19. Fluffy Rice and Chicken
20. Chili-Chicken

## VERSATILE VEGETABLES

21. Garden Supper Casserole
22. Dinner in a Dish

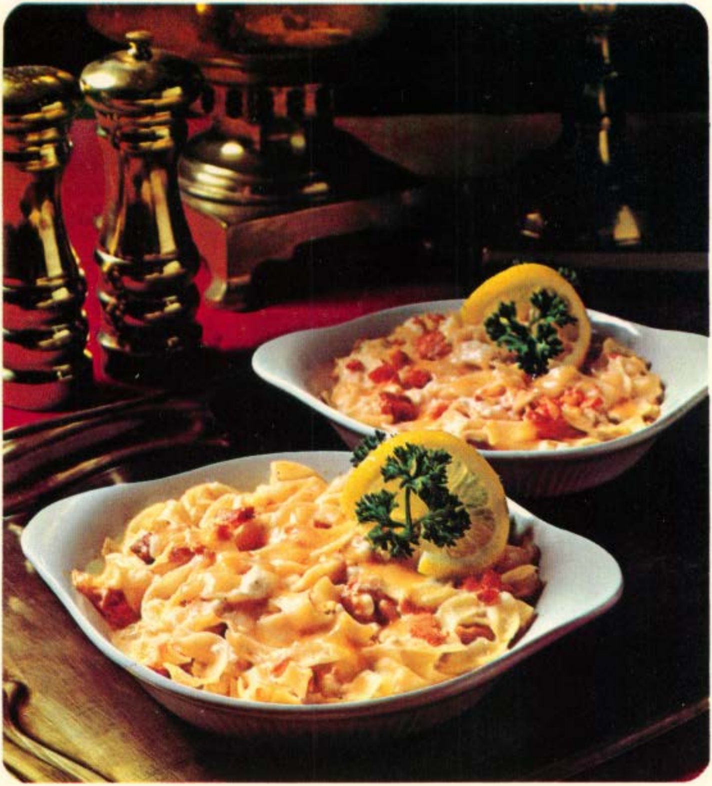
## EASY EGGS AND CHEESE

23. Oven Cheese Fondue
24. Cheese-Egg Bake

## VARIETY MEATS—THE SPICE OF LIFE

25. Pizza Potatoes
26. Frank-Bean Bake
27. Bologna Biscuits with Vegetables

# SALMON NOODLES ROMANOFF



## SALMON NOODLES ROMANOFF

**8 ounces uncooked medium noodles**
**1½ cups creamed cottage cheese**
**1½ cups dairy sour cream**
**½ cup finely chopped onion**
**1 clove garlic, minced**
**1 to 2 teaspoons Worcestershire sauce**
**Dash red pepper sauce or cayenne red pepper**
**½ teaspoon salt**
**1 can (16 ounces) salmon, drained, or 2 cans (6½ ounces each) tuna, drained**
**½ cup shredded sharp Cheddar cheese (about 2 ounces)**

Heat oven to 325°. Cook noodles as directed on package; drain. Mix noodles, cottage cheese, sour cream, onion, garlic, Worcestershire sauce, red pepper sauce, salt and salmon. Place about 1 cup salmon mixture in each of 5 or 6 greased baking shells or individual casseroles. Sprinkle with cheese. Bake uncovered 20 to 25 minutes. **5 or 6 servings.**

*This casserole can be baked in greased 2-quart casserole. Bake 40 minutes.*

*To make the lemon twist garnish pictured, cut slightly more than halfway into a thin slice of lemon, then twist.*

*Serving suggestion: Pretty and delicious with broccoli spears sprinkled with sliced pimento-stuffed olives; for dessert, lime sherbet.*

# TUNA CHOW MEIN CASSEROLE

## TUNA CHOW MEIN CASSEROLE

**1 cup cut-up celery**
**¼ cup chopped onion**
**2 tablespoons chopped green pepper**
**1 tablespoon butter or margarine**
**1 can (6½ ounces) tuna**
**½ can (5½-ounce size) chow mein noodles (reserve ¼ cup)**
**1 can (10½ ounces) condensed cream of mushroom soup**
**¼ cup each milk and water**
**⅛ teaspoon pepper**
**¾ cup salted peanuts**

Heat oven to 350°. In large skillet, cook and stir celery, onion and green pepper in butter until onion is tender. Stir in tuna (with liquid) and remaining ingredients. Pour into ungreased 1½-quart casserole. Sprinkle with reserved chow mein noodles. Bake uncovered 30 minutes. **4 to 6 servings.**

*Add a salad of mandarin orange and grapefruit sections and, as a special treat, surprise the family with fortune cookies. Each one has a baked-in special message.*

# TUNA RING WITH CHEESE SAUCE

# TUNA RING WITH CHEESE SAUCE

**1 egg**
**2 cans (7 ounces each) tuna, drained**
**½ cup chopped onion**
**½ cup shredded sharp Cheddar cheese (about 2 ounces)**
**½ cup snipped parsley**
**1 teaspoon celery salt**
**¼ teaspoon pepper**
**2 cups Bisquick baking mix**
**½ cup cold water**
**Cheese Sauce (below)**

Heat oven to 375°. Beat egg slightly; set aside 2 tablespoons of the egg. Stir tuna, onion, cheese, parsley, celery salt and pepper into remaining egg. Stir baking mix and water to a soft dough; knead 5 times on floured cloth-covered board. Roll into rectangle, 15x10 inches. Spread with tuna mixture.

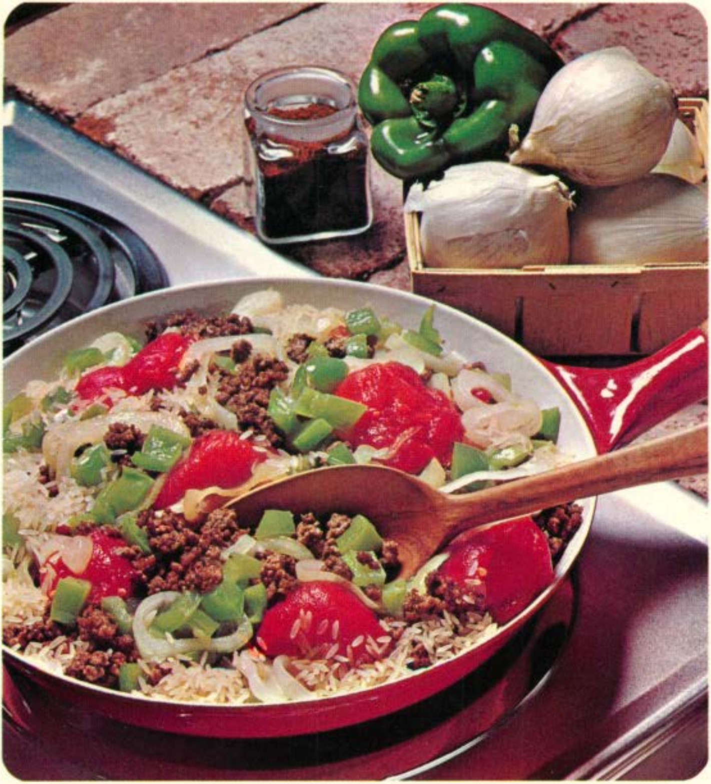
Roll up, beginning at long side. With sealed edge down, shape into ring on greased baking sheet; pinch ends together. With scissors, make cuts ⅔ of the way through ring at 1-inch intervals. Turn each section on its side to show filling. Brush top with reserved egg. Bake 25 to 30 minutes. Serve with hot Cheese Sauce. **4 to 6 servings.**

## Cheese Sauce

**¼ cup butter or margarine**
**¼ cup Bisquick baking mix**
**¼ teaspoon each salt and pepper**
**2 cups milk**
**1 cup shredded Cheddar cheese (about 4 ounces) or ½ cup crumbled blue cheese**

Melt butter over low heat. Blend in baking mix, salt and pepper. Cook over low heat, stirring until smooth and bubbly. Remove from heat; stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in cheese until melted.

# TEXAS HASH



## TEXAS HASH

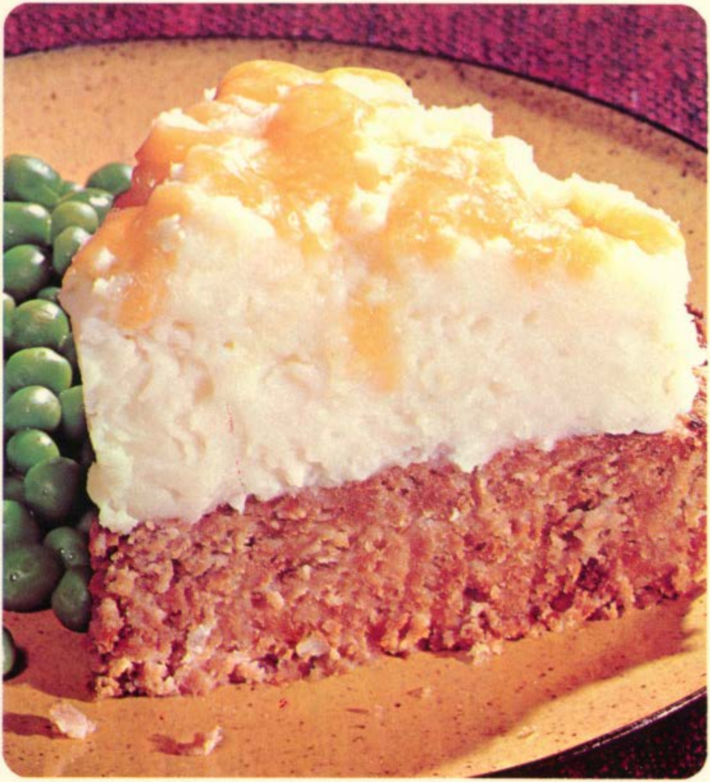
**1 pound ground beef**
**3 large onions, sliced**
**1 large green pepper, chopped**
**1 can (16 ounces) tomatoes**
**½ cup uncooked regular rice**
**2 teaspoons salt**
**1 to 2 teaspoons chili powder**
**⅛ teaspoon pepper**

Heat oven to 350°. In large skillet, cook and stir meat, onion and green pepper until meat is brown and vegetables are tender. Drain off fat. Stir in tomatoes, rice, salt, chili powder and pepper; heat through. Pour into ungreased 2-quart casserole. Cover; bake 1 hour. **4 to 6 servings.**

*To save time when making this casserole, use an oven-proof skillet or Dutch oven to brown ground beef. Add remaining ingredients; cover and bake.*

*To get the best results with all casseroles, use a baking dish of the size and shape given in the recipe. If your dish is too large, the moisture will evaporate; if too small, the food will bubble over. Oven-to-table baking dishes are so practical and pretty, and come in a variety of sizes.*

# HAMBURGER PIE



# HAMBURGER PIE

**1 pound ground beef**
**Potato Buds instant puffs (enough for 8 servings)**
**1 egg**
**1 teaspoon salt**
**⅛ teaspoon pepper**
**1 tablespoon instant minced onion**
**¼ cup catsup**
**1 cup milk**
**½ cup shredded sharp Cheddar cheese (2 ounces)**

Heat oven to 350°. Mix meat, 1⅓ cups of the instant puffs (dry), the egg, salt, pepper, onion, catsup and milk. Spread in ungreased pie pan, 9x1½ inches. Bake uncovered 35 to 40 minutes.

Prepare remaining instant puffs as directed on package for 4 servings. Top baked meat loaf with mashed potatoes; sprinkle with cheese. Bake 3 to 4 minutes longer or until cheese melts. **4 or 5 servings.**

### Storing, Freezing and Thawing Uncooked Ground Beef

*STORE, loosely covered, in coldest part of refrigerator up to 24 hours (if you are planning to use the ground beef within 24 hours of purchasing).*

*FREEZE for longer storage. Wrap one-pound packs or individual patties in freezer wrap, separating patties with a double layer of freezer wrap. Label with date. Store no longer than 4 months.*

*THAW wrapped 5 to 8 hours in refrigerator or cook patties frozen.*

# TOASTY CHEESE BAKE

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# TOASTY CHEESE BAKE

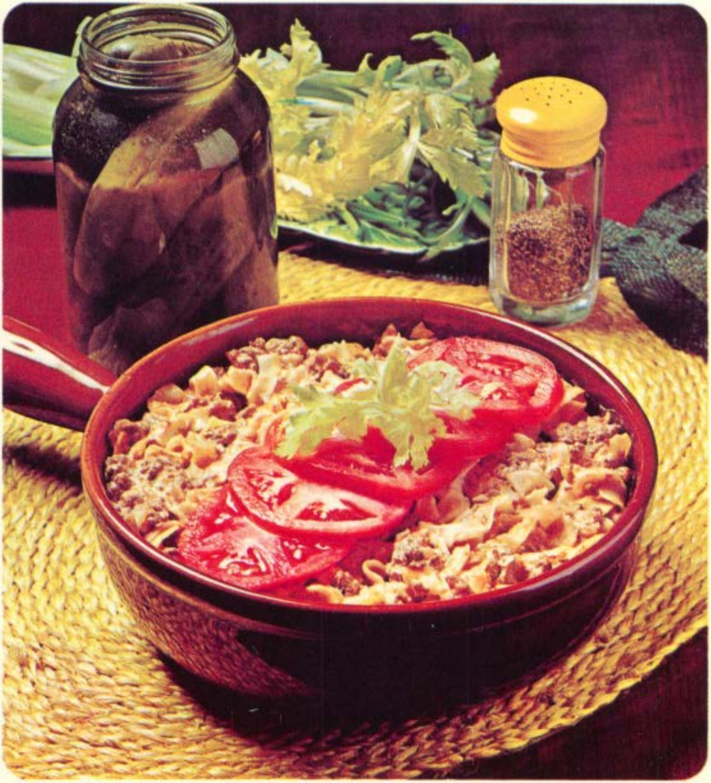
**8 slices white bread**
**Butter or margarine**
**½ pound ground beef**
**¼ cup chopped onion**
**2 tablespoons chopped celery**
**1 tablespoon prepared mustard**
**½ teaspoon salt**
**1 cup shredded process sharp American cheese (about 4 ounces)**
**1 egg, slightly beaten**
**¾ cup milk**
**½ teaspoon salt**
**Dash pepper**
**⅛ teaspoon dry mustard**

Heat oven to 350°. Toast bread; butter both sides. Cook and stir meat, onion, celery, prepared mustard and ½ teaspoon salt until meat is brown and onion is tender.

Alternate layers of toast, meat mixture and cheese in greased baking pan, 9x9x2 inches. Mix remaining ingredients; pour over layers in pan. If you wish, sprinkle with paprika. Bake uncovered 30 to 35 minutes. **4 to 6 servings.**

*Hamburger and cheese flavors blend as this bakes. An easy lunchtime or supper treat–serve with pickles, carrot and celery curls, shiny red apples and brownies.*

# DOUBLE CHEESE DELIGHT



## DOUBLE CHEESE DELIGHT

- **4 ounces uncooked medium noodles**
- **1 pound ground beef**
- **⅓ cup chopped onion**
- **1 tablespoon chopped celery**
- **1 can (8 ounces) tomato sauce**
- **1 teaspoon salt**
- **½ cup creamed cottage cheese**
- **1 package (3 ounces) cream cheese, softened**
- **¼ cup dairy sour cream**
- **1 medium tomato**

Heat oven to 350°. Cook noodles as directed on package; drain. In large skillet, cook and stir meat, onion and celery until meat is brown and onion is tender. Drain off fat. Stir in tomato sauce and salt. Heat to boiling; reduce heat and simmer 1 minute. Remove from heat. Stir in cottage cheese, cream cheese, sour cream and noodles.

Pour into ungreased 1½-quart casserole. Slice tomato; arrange on top. Cover; bake 30 minutes. **4 servings.**

*Noodles, macaroni and spaghetti come in so many shapes and sizes–they are awkward to measure by cup. For this reason we give amounts in ounces.*

# SOMBRERO PIE

# SOMBRERO PIE

**½ pound ground beef**
**½ pound ground lean pork**
**1 large onion, sliced**
**2½ cups tomato juice**
**1 package (10 ounces) frozen corn (1¾ cups)**
**1 to 2 tablespoons chili powder**
**1 teaspoon salt**
**¼ teaspoon pepper**
**Cornmeal Pastry (below)**

In large skillet, cook and stir meat and onion until meat is brown and onion is tender. Drain off fat. Stir in remaining ingredients except pastry. Heat to boiling; reduce heat and simmer 10 minutes. Heat oven to 400°. Prepare pastry. Pour meat mixture into ungreased baking dish, 11½x7½x1½ inches. Cover with pastry; seal to edges of baking dish. Bake 30 to 35 minutes. **4 to 6 servings.**

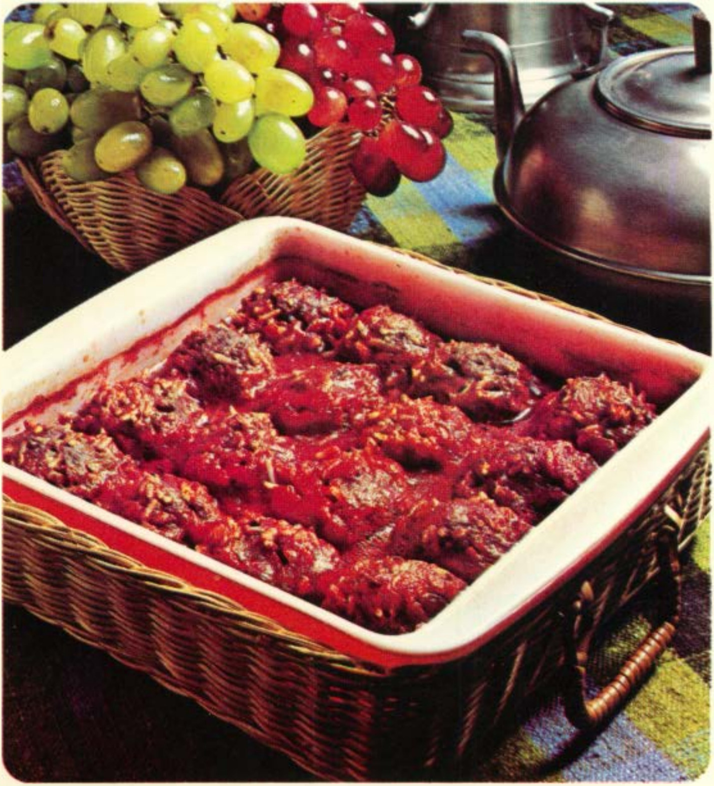
## Cornmeal Pastry

**1 cup Gold Medal flour***
**¼ cup cornmeal**
**½ teaspoon salt**
**⅓ cup plus 1 tablespoon shortening**
**3 tablespoons cold water**

Measure flour, cornmeal and salt into bowl. Cut in shortening thoroughly. Sprinkle in water, 1 tablespoon at a time, mixing until all flour is moistened. Gather into a ball; roll into rectangle, 12x8 inches, on lightly floured cloth-covered board. Fold lengthwise in half; cut slits on folded edge.

*If using self-rising flour, omit salt.

# OVEN PORCUPINES



# OVEN PORCUPINES

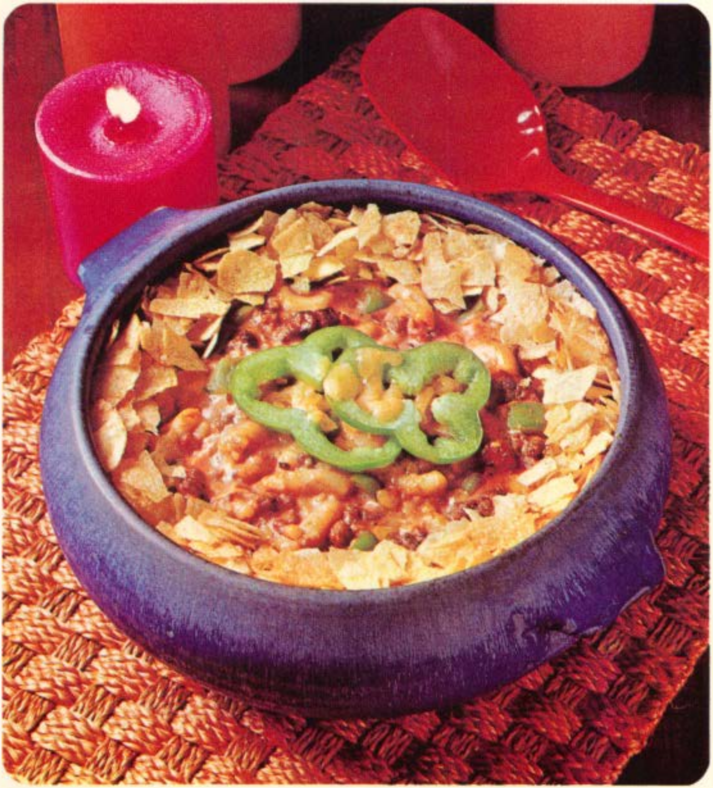
- **1 pound ground beef**
- **½ cup uncooked regular rice**
- **½ cup water**
- **⅓ cup chopped onion**
- **1 teaspoon salt**
- **½ teaspoon celery salt**
- **⅛ teaspoon garlic powder**
- **⅛ teaspoon pepper**
- **1 can (15 ounces) tomato sauce**
- **1 cup water**
- **2 teaspoons Worcestershire sauce**

Heat oven to 350°. Mix meat, rice, ½ cup water, the onion, salts, garlic powder and pepper. Shape mixture by rounded tablespoonfuls into balls. Place meatballs in ungreased baking dish, 8x8x2 inches. Stir together remaining ingredients; pour over meatballs. Cover with aluminum foil; bake 45 minutes. Uncover; bake 15 minutes longer. **4 to 6 servings.**

**Skillet Porcupines:** Melt 2 tablespoons shortening in large skillet; brown meatballs. Drain off fat. Stir together remaining ingredients; pour over meatballs. Reduce heat; cover and simmer 45 minutes. If necessary, add small amount of water during cooking.

*To this most popular of hamburger dishes add buttered green beans, lettuce wedges with Frenchaise (beat ¼ cup French salad dressing into ½ cup mayonnaise), and squares of Pineapple Upside-down Cake made with our mix.*

# ZIPPY BEEF CASSEROLE



# ZIPPY BEEF CASSEROLE

- **1 pound ground beef**
- **4 ounces uncooked elbow macaroni**
- **1 can (10½ ounces) condensed cream of mushroom soup**
- **¾ cup milk**
- **⅔ cup catsup**
- **½ cup shredded Cheddar cheese (about 2 ounces)**
- **¼ cup chopped green pepper**
- **1 to 2 tablespoons instant minced onion**
- **1 teaspoon salt**
- **1 cup crushed potato chips**

Heat oven to 350°. Cook and stir meat until brown. Drain off fat. Cook macaroni as directed on package; drain. In ungreased 2-quart casserole, mix all ingredients except potato chips.

Cover; bake 40 minutes. Uncover; sprinkle with potato chips and bake 5 minutes longer. **4 to 6 servings.**

### What You Should Know About Ground Beef

*Ground beef comes in 3 prices, depending on the amount of fat and cut of meat.*

| **Ground Beef** | **Ground Chuck** | **Ground Round** |
|---|---|---|
| *Budget price* | *Medium price* | *Higher price* |
| *20-25% fat* | *15-20% fat* | *About 11% fat* |
| *Some shrinkage* | *Less shrinkage* | *Little shrinkage* |

*These types can be used interchangeably. Keep in mind the difference in cost, fat content and shrinkage!*

# FOIL-WRAPPED DINNERS

# FOIL-WRAPPED DINNERS

**1 to 1½ pounds beef round steak, ½ inch thick**
**1 package (10 ounces) frozen green peas***
**4 medium carrots**
**4 medium potatoes, pared**
**1 can (10½ ounces) condensed cream of mushroom soup**
**1 envelope (about 1½ ounces) onion soup mix**
**8 cherry tomatoes**

Heat oven to 450°. Cut meat into 1-inch pieces. Place frozen peas in colander or sieve; run cold water over peas just until broken apart; drain.

Tear off 4 pieces heavy-duty aluminum foil, each 18x15 inches. On center of each piece, place 1 carrot, thinly sliced, 1 potato, cut into quarters, and ¼ of the meat. Stir together mushroom soup and onion soup mix; spoon soup mixture over meat and top with peas. Wrap securely in foil; place on ungreased baking sheet.

Bake 50 minutes or until meat is tender. Just before serving, garnish each dinner with two cherry tomatoes, halved. **4 servings.**

*Two packages (10 ounces each) frozen peas and carrots can be substituted for the frozen peas and fresh carrots.

*Give your family year-round picnics with these individual foil packets. They're great, too, for nights when everyone arrives home at a different time. Bake them as needed, or keep them warm for latecomers.*

# CONNECTICUT BEEF SUPPER

# CONNECTICUT BEEF SUPPER

- 2 tablespoons shortening
- 2 pounds beef stew meat, cut into 1-inch cubes
- 2 large onions, sliced
- 1 cup water
- 2 large potatoes, pared and thinly sliced
- 1 can (10½ ounces) condensed cream of mushroom soup
- 1 cup dairy sour cream
- 1¼ cups milk
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 cup shredded Cheddar cheese (about 4 ounces)
- 1¼ cups Wheaties cereal, crushed

Melt shortening in large skillet. Cook and stir meat and onion in shortening until meat is brown and onion is tender. Add water; heat to boiling. Reduce heat; cover and simmer 50 minutes.

Heat oven to 350°. Pour meat mixture into ungreased baking dish, 13x9x2 inches; arrange potato slices on meat. Stir together soup, sour cream, milk, salt and pepper; pour over potatoes. Sprinkle with cheese and cereal. Bake uncovered 1½ hours or until potatoes and meat are tender. **6 to 8 servings.**

*Non-fat dry milk is nutritious and a good bargain. Mix a quart of it according to package directions and use it in all your cooking—especially in sauces and in casseroles like this one.*

# ROUND STEAK 'N RAVIOLI

# ROUND STEAK 'N RAVIOLI

**3 tablespoons flour**
**1 teaspoon salt**
**½ teaspoon oregano**
**¼ teaspoon pepper**
**1½-pound beef round steak, 1½ inches thick**
**1 tablespoon shortening**
**1 can (15½ ounces) spaghetti sauce with mushrooms**
**3 medium zucchini (about ¾ pound)**
**1 can (16 ounces) tiny whole onions, drained**
**1 can (15½ ounces) cheese ravioli in sauce**

Heat oven to 375°. Mix flour and seasonings. Coat meat with flour mixture; reserve remaining mixture. Melt shortening in skillet; brown meat. Place in ungreased baking dish, 11½x7½x 1½ inches.

Pour spaghetti sauce into skillet; stir in reserved flour mixture. Heat to boiling, stirring constantly. Pour over meat; cover with aluminum foil. Bake 45 minutes.

Cut each zucchini lengthwise in half. Place zucchini and onions in sauce around meat. Spoon ravioli over meat. Cover; bake 45 minutes longer or until meat is tender. **6 servings.**

*This glorious casserole is a meal in one. It needs only a crisp green salad with your favorite dressing.*

# BEEF STEAK-POTATO SCALLOP

## BEEF STEAK-POTATO SCALLOP

**1 pound beef round steak, 1 inch thick**
**Flour**
**3 tablespoons shortening**
**3 small onions, thinly sliced**
**3 tablespoons flour**
**1½ teaspoons salt**
**¼ teaspoon pepper**
**Dash thyme**
**Dash garlic salt**
**2 cups water**
**3 medium potatoes, pared and thinly sliced**
**Salt**
**Paprika**

Heat oven to 350°. Cut meat into 1-inch cubes; coat with flour. Melt shortening in skillet; brown meat. Add onion; cook and stir until onion is tender.

Pour into ungreased 2-quart casserole; sprinkle with 3 tablespoons flour, 1½ teaspoons salt, the pepper, thyme and garlic salt. Pour water over mixture. Cover; bake 45 to 60 minutes or until meat is tender.

Increase oven temperature to 450°. Arrange potatoes on meat; sprinkle with salt and paprika. Bake uncovered about 30 minutes longer or until potatoes are tender. **4 to 6 servings.**

*This plain-on-the-outside casserole has a secret deliciousness you don't see until you cut into it. But it deserves to look as good as it is, so add glossy ripe olives and parsley sprigs for a garnish; serve it at the table in a bright container and plan an exciting salad and table setting around it.*

# PIGGYBANK PORK BAKE

MACE
GINGER
GINGER
ALL

# PIGGYBANK PORK BAKE

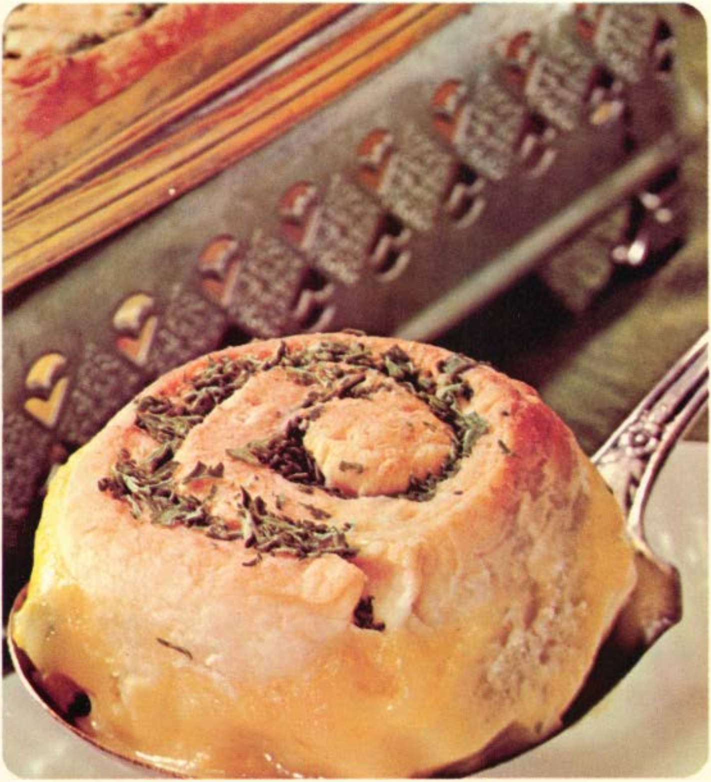
**4 ounces uncooked fine noodles**
**2 tablespoons shortening**
**2 cups cut-up cooked pork**
**1 can (10½ ounces) condensed cream of chicken soup**
**1 can (8 ounces) whole kernel corn**
**1 can (2 ounces) sliced pimiento**
**1 cup shredded sharp Cheddar cheese (about 4 ounces)**
**1 medium green pepper, finely chopped**

Heat oven to 375°. Cook noodles as directed on package; drain. Melt shortening in large skillet; brown meat. Drain off fat. Stir in noodles, soup, corn (with liquid), pimiento (with liquid), cheese and green pepper.

Pour into ungreased 1-quart casserole. Bake uncovered 45 minutes, stirring occasionally. **6 servings.**

*To make the saucy pimiento garnish (pictured), cut a canned whole pimiento into a piggybank shape and use a clove for an eye.*

# PLANTATION HAM PIE



## PLANTATION HAM PIE

**2 tablespoons butter or margarine**
**3 cups cubed cooked ham**
**½ cup chopped green pepper**
**1 medium onion, sliced**
**2 cans (10½ ounces each) condensed cream of chicken soup**
**1 cup milk**
**Parsley Pinwheels (below)**

Heat oven to 425°. Melt butter in large skillet. Cook and stir ham, green pepper and onion in butter until ham is golden and onion is tender. Stir in soup and milk. Heat just to boiling, stirring frequently. Pour into ungreased baking dish, 8x8x2 inches; place in oven. Prepare Parsley Pinwheels; arrange on hot ham mixture. Bake uncovered 20 to 25 minutes. **6 to 9 servings.**

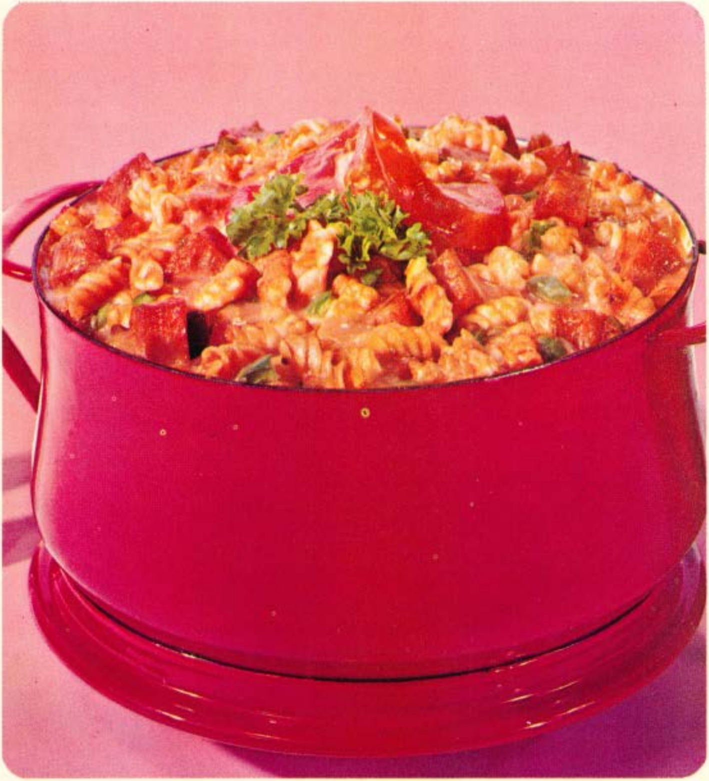
### Parsley Pinwheels

**2 cups Bisquick baking mix**
**½ cup cold water**
**½ cup snipped parsley**

Stir baking mix and water to a soft dough. Shape dough into a ball; knead lightly 5 times on floured cloth-covered board. Roll into rectangle, 12x7 inches. Sprinkle parsley over dough. Roll up tightly, beginning at long side. Cut into 9 equal slices.

*The trick to non-soggy biscuits on meat pies is the filling! Be sure it's hot when you top it with biscuits, keeping it in the oven—as in this recipe—while you stir up the biscuits.*

# SAUCY TWIST PORK DISH



## SAUCY TWIST PORK DISH

**4 ounces uncooked corkscrew-shaped macaroni**
**½ cup finely chopped onion**
**⅓ cup chopped green pepper**
**1 tablespoon butter or margarine**
**1 can (12 ounces) pork luncheon meat, cut into cubes**
**1 can (10½ ounces) condensed cream of mushroom soup**
**½ cup catsup**
**⅓ cup shredded Cheddar cheese**

Heat oven to 400°. Cook macaroni as directed on package; drain. In large skillet, cook and stir onion and green pepper in butter until onion is tender. Stir in macaroni and remaining ingredients.

Pour into ungreased 1½-quart casserole. Cover; bake 30 minutes. **4 to 6 servings.**

*Our home testers liked this for its "attractive appearance, nice consistency and delicious flavor."*

# BARBECUED LAMB SHANK DINNER

# BARBECUED LAMB SHANK DINNER

**Barbecue Sauce (below)**
**¼ cup Gold Medal flour**
**1 teaspoon salt**
**¼ teaspoon pepper**
**4 lamb shanks**
**2 tablespoons shortening**
**¼ cup water**
**4 medium potatoes, pared and sliced ½ inch thick**
**Salt**
**1 can (16 ounces) whole green beans, drained**

Heat oven to 350°. Prepare Barbecue Sauce. Mix flour, 1 teaspoon salt and the pepper; coat meat with flour mixture. Melt shortening in Dutch oven; brown meat. Drain off fat. Brush meat with Barbecue Sauce. Pour water into pan. Cover; bake 1 hour.

Brush meat again with Barbecue Sauce. Add potatoes and season with salt. Cover; bake 1 hour longer. Brush remaining Barbecue Sauce on meat. Add beans; bake uncovered 30 minutes. **4 servings.**

## Barbecue Sauce

**½ cup catsup**
**2 tablespoons brown sugar**
**2 tablespoons Worcestershire sauce**
**1 tablespoon vinegar**
**Dash red pepper sauce**
**1 clove garlic, minced**
**¼ teaspoon dry mustard**
**¼ teaspoon salt**

Combine ingredients in saucepan; heat over low heat 5 minutes, stirring occasionally. Also delicious on hamburgers, chicken and family steaks.

# FLUFFY RICE AND CHICKEN

## FLUFFY RICE AND CHICKEN

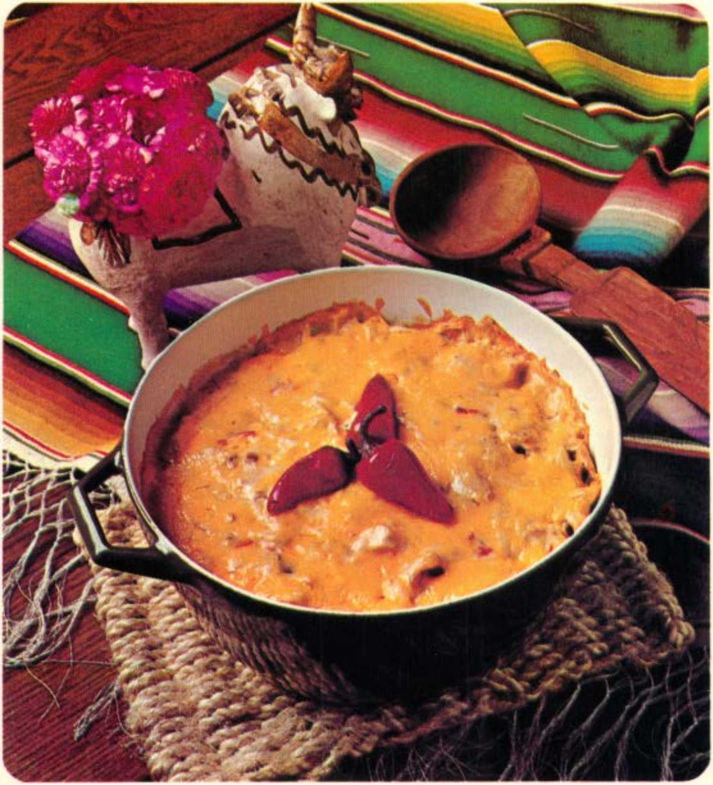
**1 can (10½ ounces) condensed cream of mushroom soup**
**1 soup can milk**
**¾ cup uncooked regular rice**
**1 can (4 ounces) mushroom stems and pieces**
**1 envelope (about 1½ ounces) onion soup mix**
**2 chicken breasts, halved**

Heat oven to 350°. Mix mushroom soup and milk; reserve ½ cup of the mixture. Mix remaining soup mixture, the rice, mushrooms (with liquid) and half the onion soup mix.

Pour into ungreased baking dish, 11½x7½x1½ inches. Place chicken breasts on top. Pour reserved soup mixture over chicken breasts; sprinkle with remaining onion soup mix. Cover with aluminum foil; bake 1 hour. Uncover; bake 15 minutes longer. **4 servings.**

*To make this recipe a real penny-saver, buy a whole chicken and cut it up yourself, using all the parts. A 2½- to 3-pound broiler-fryer makes about 4 servings.*

# CHILI-CHICKEN



# CHILI-CHICKEN

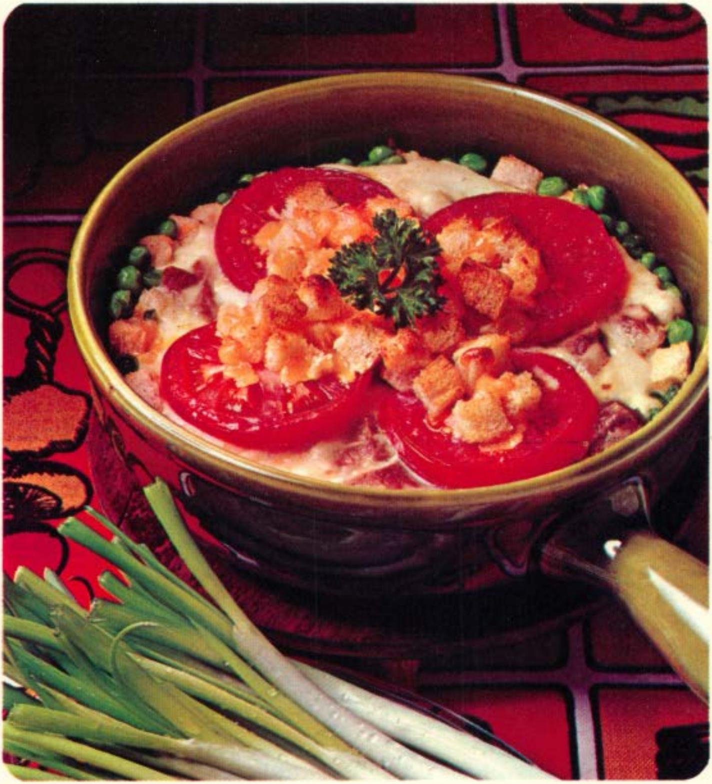
**16 ounces uncooked medium noodles**
**½ cup chopped onion**
**2 tablespoons butter or margarine**
**3 cans (10½ ounces each) condensed cream of mushroom soup**
**1 can (4 ounces) pimiento, chopped**
**2 tablespoons finely chopped pickled hot green chili pepper (remove stems and seeds)**
**3 to 4 cups cut-up cooked chicken or turkey**
**Salt and pepper**
**2 to 3 cups shredded sharp Cheddar cheese (8 to 12 ounces)**

Heat oven to 350°. Cook noodles as directed on package; drain. In large skillet, cook and stir onion in butter until tender; stir in soup, pimiento and chili pepper.

In greased 4-quart casserole, layer half the noodles and half the chicken; season with salt and pepper. Top with half the soup mixture and half the cheese. Repeat layers. Bake uncovered about 45 minutes. **8 to 12 servings.**

*Ample and colorful—perfect for a family celebration!*

# GARDEN SUPPER CASSEROLE



# GARDEN SUPPER CASSEROLE

- **2 cups cubed soft bread**
- **½ cup shredded sharp Cheddar cheese (about 2 ounces)**
- **2 tablespoons butter or margarine, melted**
- **1 cup cooked peas or other vegetable**
- **2 tablespoons chopped onion**
- **3 tablespoons butter or margarine**
- **3 tablespoons flour**
- **1 teaspoon salt**
- **⅛ teaspoon pepper**
- **1½ cups milk**
- **1 cup cut-up cooked meat**
- **1 large tomato, sliced**

Heat oven to 350°. Mix bread cubes, cheese and 2 tablespoons butter; spread half the mixture in greased 1-quart casserole and top with peas. Cook and stir onion in 3 tablespoons butter until onion is tender. Blend in flour and seasonings. Cook over low heat, stirring until mixture is bubbly. Remove from heat. Stir in milk; heat to boiling, stirring constantly. Boil and stir 1 minute.

Stir in meat; pour over peas. Arrange tomato slices on top and sprinkle with remaining bread mixture. Bake uncovered 25 minutes. **4 servings.**

*Stop, look and save those leftovers! Cooked beef, pork, lamb or chicken are all good with this, or create your own combination. Leftovers and a limited budget have inspired many a famous casserole.*

# DINNER IN A DISH

# DINNER IN A DISH

**1½ cups cut-up celery**
**4 hard-cooked eggs, halved**
**2 cups cut-up cooked meat**
**¼ cup butter or margarine**
**¼ cup Gold Medal flour**
**1½ teaspoons salt**
**¼ teaspoon pepper**
**2 cups milk**
**1 small onion, thinly sliced**
**¼ cup chopped green pepper**
**Cheese Crescents (below)**

Heat oven to 425°. Arrange celery, eggs and meat in ungreased baking pan, 8x8x2 inches. Melt butter over low heat. Blend in flour, salt and pepper. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in onion and green pepper.

Pour over meat; place in oven. Prepare Cheese Crescents; arrange 6 on hot mixture. Bake casserole uncovered 25 to 30 minutes, remaining crescents on ungreased baking sheet 12 to 15 minutes. **6 servings.**

## Cheese Crescents

**2 cups Gold Medal flour***
**3 teaspoons baking powder**
**1 teaspoon salt**
**1 cup shredded process American cheese (about 4 ounces)**
**⅓ cup salad oil**
**⅔ cup milk**

Measure dry ingredients into bowl. Measure oil and milk; pour all at once into flour mixture. Stir until mixture forms a ball. Knead dough about 10 times. Roll into circle ½ inch thick between 2 sheets of waxed paper. Cut into 12 wedges. Roll up, beginning at wide edges.

*If using self-rising flour, omit baking powder and salt.

# OVEN CHEESE FONDUE

# OVEN CHEESE FONDUE

**10 slices white bread**
**6 eggs**
**3 cups milk**
**2 tablespoons snipped parsley**
**1 teaspoon dry mustard**
**1 teaspoon salt**
**2 cups shredded process sharp American cheese (about 8 ounces)**
**3 tablespoons finely chopped onion**

Heat oven to 325°. Remove crusts from bread; cut bread into cubes. Beat eggs, milk and seasonings with rotary beater. Stir in bread cubes, cheese and onion. Pour into ungreased baking dish, 11½x7½x1½ inches. Bake uncovered 1 hour or until center is set. Serve immediately. **8 servings.**

**Oven Shrimp Fondue:** Stir in 2 cups cleaned cooked shrimp.

*Have everything ready when you serve this casserole. Second cousin to a soufflé, it is best and lightest just as it comes out of the oven. Perfect for brunch, lunch, or dinner.*

# CHEESE-EGG BAKE

# CHEESE-EGG BAKE

**1 cup sliced onion**
**1 tablespoon butter**
**8 hard-cooked eggs, sliced**
**2 cups shredded process Swiss cheese (about 8 ounces)**
**1 can (10½ ounces) condensed cream of mushroom soup**
**¾ cup milk**
**1 teaspoon prepared mustard**
**½ teaspoon seasoned salt**
**¼ teaspoon dill weed**
**¼ teaspoon pepper**
**6 slices caraway rye bread, buttered and cut diagonally into 4 pieces**

Heat oven to 350°. Cook and stir onion in butter until onion is tender; spread in ungreased baking dish, 11½x7½x1½ inches. Top with egg slices; sprinkle with cheese. Beat remaining ingredients except bread. Pour soup mixture over cheese; overlap bread slices buttered side up on top of casserole.

Bake uncovered 30 to 35 minutes or until heated through. Set oven control at broil and/or 550°. Broil 5 inches from heat 1 minute or until bread is toasted. **6 servings.**

*To make casserole ahead, do not top with bread slices or bake. Refrigerate several hours or overnight. One hour before serving, top casserole with bread slices; bake uncovered 40 to 45 minutes.*

# PIZZA POTATOES

# PIZZA POTATOES

- **1 package of our scalloped potatoes**
- **1 can (16 ounces) tomatoes**
- **1½ cups water**
- **¼ teaspoon oregano leaves**
- **1 package (4 ounces) sliced pepperoni**
- **1 package (4 ounces) shredded mozzarella cheese**

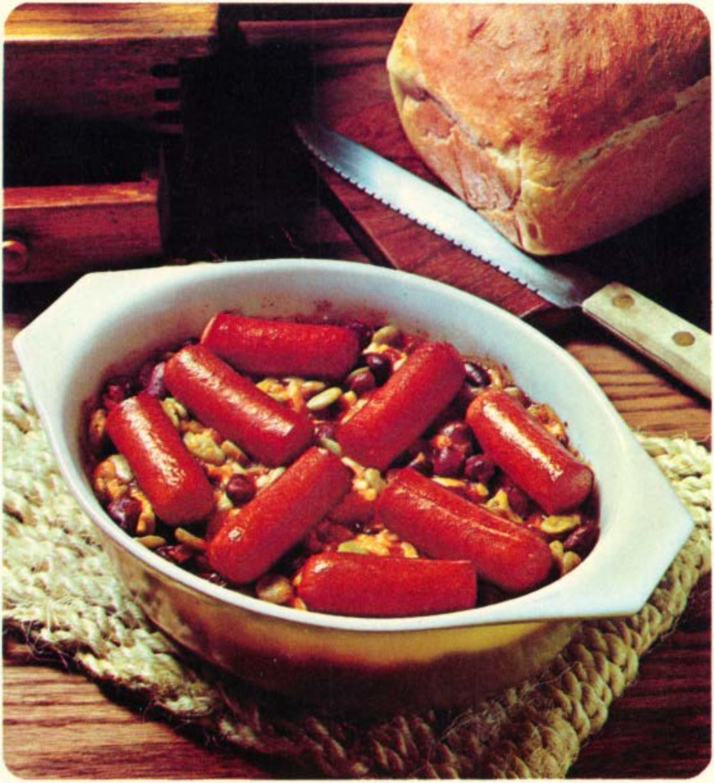
Heat oven to 400°. Empty potato slices and packet of seasoned sauce mix into ungreased 2-quart casserole. Heat tomatoes, water and oregano to boiling; stir into potatoes. Arrange pepperoni on top and sprinkle with cheese. Bake uncovered 30 to 35 minutes. **4 servings.**

**Hamburger Pizza Potatoes:** Substitute ½ pound ground beef, browned and drained, for pepperoni; stir into potato mixture.

**Sausage Pizza Potatoes:** Substitute ½ pound bulk pork sausage, browned and drained, for pepperoni; stir into potato mixture.

*A pre-measured time saver that's easy on the budget, too!*

# FRANK-BEAN BAKE



## FRANK-BEAN BAKE

**1 can (12 ounces) red kidney beans, drained**
**1 can (17 ounces) lima beans, drained**
**½ cup spaghetti sauce with mushrooms**
**1 small onion, chopped**
**1 cup shredded Cheddar cheese (about 4 ounces)**
**4 to 6 frankfurters**

Heat oven to 375°. Mix beans, spaghetti sauce, onion and cheese in ungreased 1½-quart casserole. Arrange frankfurters on top. Bake uncovered 30 minutes or until bean mixture is bubbly and frankfurters are light brown. **4 to 6 servings.**

*This little casserole is an emergency shelf special and takes minimum preparation time. Serve it for lunch with a bowl of pears or a molded salad and thick slices of fresh bread. Or use it on a cookout or camping trip—just heat the combination over an open fire.*

# BOLOGNA BISCUITS WITH VEGETABLES

# BOLOGNA BISCUITS WITH VEGETABLES

**¼ cup sliced onion**
**2 tablespoons shortening**
**2 tablespoons flour**
**½ teaspoon salt**
**⅛ teaspoon pepper**
**1 can (16 ounces) tomatoes**
**½ pound bologna, cut into cubes (2 cups)**
**¾ cup cooked diced carrots**
**¾ cup cooked cut green beans**
**Bologna Biscuit Dough (below)**

Heat oven to 425°. In large skillet, cook and stir onion in shortening until tender. Remove from heat. Stir in flour, salt and pepper. Cook over low heat, stirring until mixture is bubbly. Remove from heat; stir in tomatoes. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in bologna, carrots and beans. Heat to boiling.

Pour into ungreased baking pan, 8x8x2 inches; place in oven. Prepare Bologna Biscuit Dough; drop 8 or 9 tablespoonfuls dough on hot vegetable mixture. Bake uncovered 25 to 30 minutes or until biscuits are golden brown. **5 servings.**

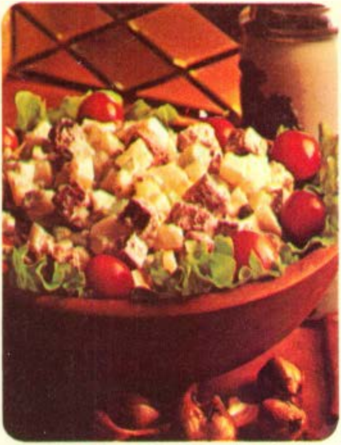
## Bologna Biscuit Dough

**1 cup Gold Medal flour***
**1½ teaspoons baking powder**
**½ teaspoon salt**
**2 tablespoons shortening**
**¼ pound bologna, cut into ¼-inch cubes (1 cup)**
**½ cup milk**

Measure dry ingredients into bowl. Cut in shortening until mixture looks like meal. Stir in bologna and milk.

*If using self-rising flour, omit baking powder and salt.

# SALADS FOR EVERY OCCASION



**DIVIDER CARD**

The Betty Crocker Recipe Card Library

# *about* SALADS FOR EVERY OCCASION...

A salad can be all things to all meals—the tangy, crisp accent for a rich meat entrée or the impressive introduction to a steak or a seafood dinner, sometimes served as a first course of distinction in the California manner. It can be an entire luncheon dish—hot for fall and winter, brilliant with fruits or vegetables in season, or meat en gelée, set forth on correctly chilled plates.

It can be tossed in a bowl, arranged or molded with an artist's eye as a medley of color, taste and texture; or mixed before one's guests with virtuoso skill. It can be a summer meal in itself, a buffet relish bowl or hearty and served hot from the oven.

A perfect salad is an unforgettable way for a good cook to shine. Herewith, many kinds from simple family-style and picnic salads to those for company and grand occasions.

Cordially,

Betty Crocker

*Pictured: Raspberry Ring (card 6), Corned Beef-Potato Salad (card 22), Hot Crabmeat-Avocado Salad (card 23), Garden Relish Mold (card 7).*

# SELECTING AND SERVING SALAD GREENS

**Choose carefully!** In some tossed salads you will want to combine two or more greens—dark with light or crisp with delicate. Don't depend solely on iceberg lettuce even though its crispiness is unexcelled. Try dark spinach leaves...crunchy, pale spears of Belgian endive...fragile watercress...sharply feathered chicory...sweet and tender Boston lettuce...brittle-crisp romaine...escarole...curly endive. Whatever your choice, always select crisp, fresh greens.

**Handle with care!** Greens bruise easily. Wash them quickly under running water as you need them. Shake and drain well; store in a plastic bag in the refrigerator.

**Serve with flair!** Choose only the choice parts—not stems or cores. Tear, don't cut, unless shredding or wedges are called for. Belgian endive can be cut in slices or stripped a leaf at a time.

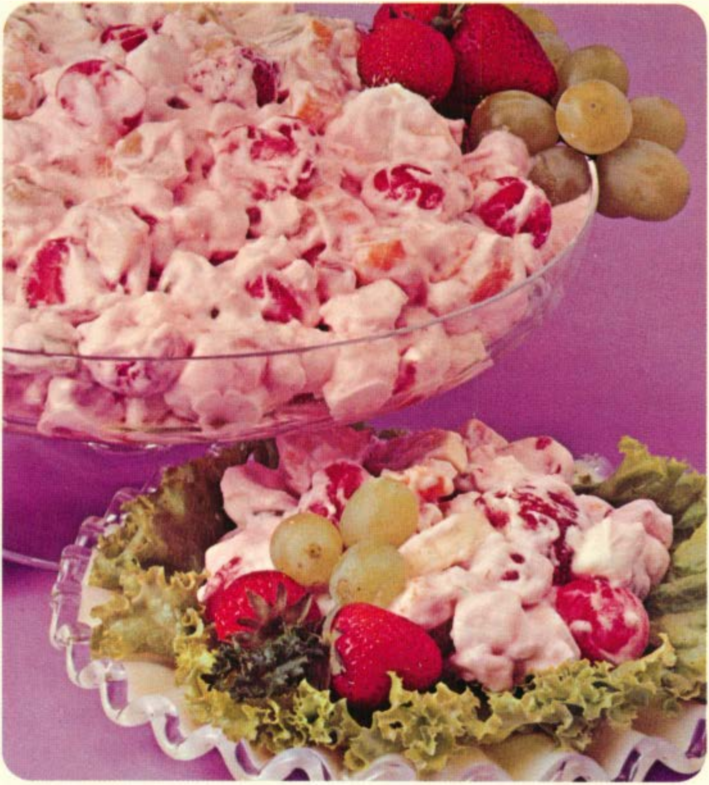
Make sure your greens are cold to keep them crisp, and dry so the dressing won't be diluted. Pour dressing over the salad at the last minute—just enough to coat the leaves lightly. Toss gently but thoroughly.

**Do Ahead Dressing:** When you make a party salad, pour your dressing into the bottom of the salad bowl. Add the ingredients that taste better marinated—cucumbers, mushrooms, cauliflowerets—and pile the salad greens on top. Chill the salad until serving time and mix at the table.

# SALADS FOR EVERY OCCASION

1. Creamy Fruit Salad
2. Fruit-filled Watermelon
3. Peachy Year 'Round Salads
   - Festival Peach Salad
   - Winter-Summer Peach Favorites
4. Rosy Apple Salads
   - Apple-Grapefruit
   - Waldorf Salad
5. Frozen Salads
   - Frosty Fruit Salad
   - Lemon-Blue Cheese Ice
6. Raspberry Ring with Creamy Fruit
7. Cucumber Cool Salads
   - Garden Relish Mold
   - Cucumber-Sour Cream Salad
8. Tangy Tomato Aspic
9. Salads Vinaigrette
   - Pineapple-Tomato Vinaigrette
   - Vinaigrette Vegetable Plate
10. Fresh Mushroom Salad
11. Italian Appetizer Salads
    - Individual Relish Plates
    - Antipasto Platter
12. Bean 'n Bacon Salad
13. Caesar Salad
14. Zucchini Toss
15. South of the Border Salads
    - Fiesta Salad
    - Lemon Salad
16. Tangy Wilted Salad
17. Brussels Sprouts and Tomatoes
18. Spinach Salads—Hot and Cold
    - Hot Spinach Salad
    - Spinach-Cucumber Salad
19. Man-sized Steak Salad
20. Jellied Chicken Salad
21. Shrimp 'n Rice Salad
22. Corned Beef-Potato Salad
23. Hot Crabmeat-Avocado Salad
24. Ham 'n Mandarin Salad
25. Chicken Salad in Melon Rings
26. Tossed Salad Dressings
    - Green Goddess Dressing
    - Blue Cheese Dressing
27. Fruit Salad Dressings
    - Pink Cloud Dressing
    - 1-2-3 Dressing
    - Honey Dressing

# CREAMY FRUIT SALAD



## CREAMY FRUIT SALAD

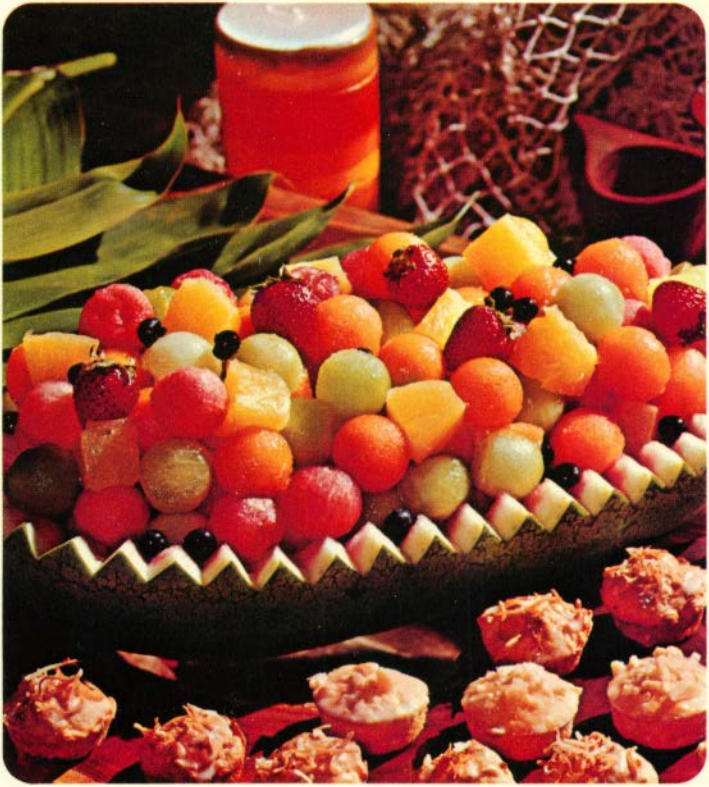
**1 can (8¾ ounces) fruit cocktail, drained**
**2 bananas, peeled and sliced crosswise**
**1 small unpared apple, diced**
**½ cup seedless green grapes, halved**
**5 maraschino cherries, halved**
**¼ cup miniature marshmallows**
**½ cup whipping cream, whipped***
**Strawberries**

In large bowl, combine fruit cocktail, bananas, apple, grapes, cherries and marshmallows. Fold in whipped cream; refrigerate. Just before serving, garnish salad with strawberries. **4 to 6 servings.**

*Whipping cream can be tinted with 2 teaspoons maraschino cherry syrup or few drops food color.

*Serve with baked ham, buttered fresh asparagus and Toasted Party Rye: Heat oven to 325°. Spread slices of snack rye bread with soft butter or margarine; place on ungreased baking sheet. Heat 10 to 12 minutes or until crusty.*

# FRUIT-FILLED WATERMELON



# FRUIT-FILLED WATERMELON

Cut thin horizontal slice from bottom of watermelon so it will rest evenly; slice watermelon lengthwise in half. Carve a decorative zigzag edge from sliced edge of one half of watermelon; scoop out fruit to form a bowl. Scoop melon balls from second half.

Fill bowl with watermelon, honeydew and canteloupe balls, pineapple chunks,* strawberries, blueberries and any other fresh fruits in season. Pour Aloha Sauce (below) over fruits in bowl; toss lightly.

*To cut a pineapple into chunks, remove top; cut pineapple in half, then into quarters. Slice fruit from rind; cut off pineapple core and remove any "eyes." Slice quarters lengthwise, then crosswise.

## Aloha Sauce

Mix 2 tablespoons each strained lemon juice, lime juice and orange juice, ⅓ cup water and ⅔ cup sugar.

*No one will suspect how easy this salad-dessert really is—or how much fun you've had making it! Serve it for brunch with pork sausage, scrambled eggs and miniature muffins.*

# PEACHY YEAR 'ROUND SALADS

## FESTIVAL PEACH SALAD

**⅓ cup creamed cottage cheese (small curd)**
**1 tablespoon toasted slivered blanched almonds**
**1 tablespoon chopped maraschino cherries, drained**
**2 fresh* or canned peach halves**
**2 tablespoons flaked coconut**
**Crisp greens**

Mix cottage cheese, almonds and cherries. Fill centers of peach halves with cottage cheese mixture; sprinkle with coconut. Arrange on crisp greens. **2 servings.**

*Dip fresh peach halves into lemon juice to prevent darkening.

## WINTER-SUMMER PEACH FAVORITES

Serve these variations on salad greens with a sweet fruit dressing *(SALADS FOR EVERY OCCASION card 27)*.

- Peach, apricot or pear half or pineapple slice; top with tiny cream cheese balls rolled in chopped nuts (pistachios are especially attractive).
- Halved green grapes or cherries in cavity of peach or pear halves.
- Peach or pear halves; top with mayonnaise and shredded Cheddar cheese.
- Fresh peach slices, green grapes and peanuts.

# ROSY APPLE SALADS

## APPLE-GRAPEFRUIT SALAD

For each serving, alternate slices of unpared apple and sections of fresh or canned grapefruit on crisp greens. Serve with Creamy 1-2-3 Dressing *(SALADS FOR EVERY OCCASION card 27)*.

## WALDORF SALAD

**2 cups diced unpared apple**
**1 cup diced celery**
**⅓ cup coarsely chopped nuts**
**½ cup mayonnaise or salad dressing**
**Crisp greens**

Combine apple, celery, nuts and mayonnaise; toss. Serve on crisp greens. **4 to 6 servings.**

**Pear Waldorf Salad:** Substitute 1 cup diced unpared pears for 1 cup of the apple.

**Date Waldorf Salad:** Substitute ½ cup cut-up dates for ½ cup of the apple.

**Cranberry Waldorf Salad:** Spoon each serving Waldorf Salad onto 1 slice chilled jellied cranberry sauce.

# FROZEN SALADS

## FROSTY FRUIT SALAD

**1 package (8 ounces) Neufchâtel cheese, softened**
**1 cup dairy sour cream**
**¼ cup sugar**
**¼ teaspoon salt**
**1 can (17 ounces) apricot halves, drained and halved**
**1 can (8¾ ounces) crushed pineapple, drained**
**1 can (16 ounces) pitted dark sweet cherries, drained**
**1 cup miniature marshmallows**
**Crisp greens or watercress**

In large mixer bowl, beat cheese until smooth. Blend in sour cream, sugar and salt on low speed. Stir in fruit and marshmallows. Pour into 6 to 8 individual molds or into 4½-cup mold. Freeze at least 8 hours. Ten minutes before serving, unmold on crisp greens. **6 to 8 servings.**

## LEMON-BLUE CHEESE ICE

Stir 1 pint lemon sherbet to soften. Mix in 2 to 3 tablespoons finely crumbled blue cheese. Pour into refrigerator tray; freeze until firm.

Just before serving, spoon onto Bibb lettuce; garnish with marinated artichoke hearts. A refreshing accompaniment for beef or baked fish. **4 servings.**

# RASPBERRY RING WITH CREAMY FRUIT

## RASPBERRY RING WITH CREAMY FRUIT

**2 cups boiling liquid (water or fruit syrup)**
**1 package (6 ounces) raspberry-flavored gelatin**
**1 pint raspberry sherbet**
**1 can (11 ounces) mandarin orange segments, drained**
**1 can (13½ ounces) pineapple chunks, drained**
**1 cup flaked coconut**
**1 cup miniature marshmallows**
**1 cup dairy sour cream**

Pour boiling liquid over gelatin in bowl, stirring until gelatin is dissolved. Stir in raspberry sherbet until melted. Pour into 4-cup ring mold; chill until firm.

Combine mandarin orange segments, pineapple, coconut and marshmallows. Fold in sour cream. Chill at least 3 hours. Just before serving, fill center of unmolded salad with fruit mixture. **6 to 8 servings.**

**Mandarin Duet Ring:** Substitute orange-flavored gelatin for raspberry-flavored gelatin and orange sherbet for raspberry sherbet. Use 2 cans (11 ounces each) mandarin orange segments, drained; stir 1 can into gelatin-sherbet mixture. Pour into 6-cup ring mold. **10 to 12 servings.**

*Fresh mint leaves from your garden make a graceful garnish for fruit salads.*

# CUCUMBER COOL SALADS

## GARDEN RELISH MOLD

**1 cup boiling water**
**1 package (3 ounces) lime-flavored gelatin**
**1 cup shredded pared cucumber, drained**
**1 cup thinly sliced celery**
**3 tablespoons thinly sliced green onion**
**½ teaspoon salt**
**Celery leaves**

Pour boiling water over gelatin in bowl, stirring until gelatin is dissolved. Chill until slightly thickened but not set. Stir in cucumber, celery, onion and salt. Pour into 4-cup mold or into 4 to 6 individual molds. Chill until firm. Unmold on celery leaves. **4 to 6 servings.**

## CUCUMBER-SOUR CREAM SALAD

**4 medium cucumbers**
**1½ cups dairy sour cream**
**1 small clove garlic, minced**
**2 tablespoons salad oil**
**2 teaspoons sugar**
**1 teaspoon salt**
**1 teaspoon white wine vinegar**
**½ teaspoon dill weed**

Pare cucumbers and slice thinly into large bowl. Stir together remaining ingredients except dill weed; pour over cucumbers and toss lightly. Sprinkle with dill weed. Cover and chill. Just before serving, toss carefully. **8 to 10 servings.**

# TANGY TOMATO ASPIC

## TANGY TOMATO ASPIC

**1¼ cups boiling water**
**1 package (3 ounces) lemon-flavored gelatin**
**1 can (8 ounces) tomato sauce**
**1½ tablespoons vinegar**
**½ teaspoon salt**
**½ teaspoon onion juice**
**⅛ teaspoon red pepper sauce**
**Dash cloves**
**2 cups diced celery**
**Mayonnaise or salad dressing**

Pour boiling water over gelatin in bowl, stirring until gelatin is dissolved. Stir in tomato sauce, vinegar and seasonings. Chill until slightly thickened but not set.

Stir in celery. Pour into 4-cup ring mold. Chill until firm. Just before serving, fill center of unmolded aspic ring with your favorite seafood salad. Serve with mayonnaise. **6 servings.**

**Gourmet Aspic:** Omit celery and double amounts of aspic ingredients; chill until slightly thickened.

Drain 1 can (14 ounces) cut asparagus spears and 1 can (7 ounces) artichoke hearts; arrange vegetables in 6-cup ring mold. Pour thickened aspic over vegetables; chill until firm. Serve with Creamy Onion Dressing (below). **10 servings.**

Creamy Onion Dressing: Mix 1 cup mayonnaise or salad dressing, ½ cup dairy sour cream and 2 tablespoons finely chopped green onion. Cover; refrigerate at least 4 hours. **About 1¼ cups.**

# SALADS VINAIGRETTE

## PINEAPPLE-TOMATO VINAIGRETTE

**1 can (8½ ounces) sliced pineapple, drained**
**Lettuce**
**1 tomato, cut into 4 slices**
**Green pepper strips**
**Bottled sweet and sour salad dressing**

Place pineapple slice on each of four lettuce-lined salad plates; top each with tomato slice and pepper strips. Spoon dressing over each salad. **4 servings.**

## VINAIGRETTE VEGETABLE PLATE

**16 ounces whole green beans or 2 bunches asparagus**
**1 cauliflower, separated into flowerets**
**1 jar (7 ounces) artichoke hearts, drained**
**¼ cup wine vinegar**
**2 tablespoons water**
**½ envelope (1⅞-ounce size) Italian salad dressing mix**
**½ envelope (1⅞-ounce size) onion salad dressing mix**
**⅔ cup salad oil**

In separate saucepans, cook beans and caulifloweret in 1 inch boiling salted water (½ teaspoon salt to 1 cup water) until just tender; drain. Arrange vegetables and artichoke hearts in separate sections in glass dish.

Shake vinegar, water and salad dressing mixes in covered jar. Add oil; shake until mixed. Pour dressing over vegetables. Cover; refrigerate at least 2 hours, spooning dressing over vegetables occasionally. **4 servings.**

# JELLIED CHICKEN SALAD

# JELLIED CHICKEN SALAD

**1 envelope unflavored gelatin**
**1¾ cups chicken broth***
**2 cups cut-up cooked chicken***
**2 tablespoons lemon juice**
**¼ cup chopped celery**
**2 tablespoons pimiento-stuffed olives, sliced**
**1 tablespoon minced onion**
**½ teaspoon salt**
**Pimiento**
**Tomato wedges**

Sprinkle gelatin on ½ cup chicken broth to soften. Stir over low heat until gelatin is dissolved; stir in remaining broth. Chill until slightly thickened.

Stir chicken, lemon juice, celery, olives, onion and salt into gelatin. Pour into loaf pan, 9x5x3 inches. Chill until firm. Garnish with pimiento and tomato wedges. **4 servings.**

*Other cooked meats (beef, lamb, veal) can be substituted for the chicken; beef broth (bouillon) for the chicken broth.

*Perfect for a hot summer evening! Serve with buttered peas tossed with cut-up avocado, cloverleaf rolls with currant jelly, sugar cookies and iced tea.*

# SHRIMP 'N RICE SALAD

# SHRIMP 'N RICE SALAD

**1 cup cleaned cooked shrimp***
**3 cups cooked rice**
**¼ cup sliced celery**
**¼ cup sliced pimiento-stuffed olives**
**¼ cup chopped green pepper**
**¼ cup chopped pimiento**
**¼ cup minced onion**
**½ teaspoon salt**
**¼ teaspoon pepper**
**3 tablespoons mayonnaise or salad dressing**
**Crisp greens**
**2 tomatoes, cut into wedges**
**½ cup French dressing**
**1 lemon, cut into wedges**

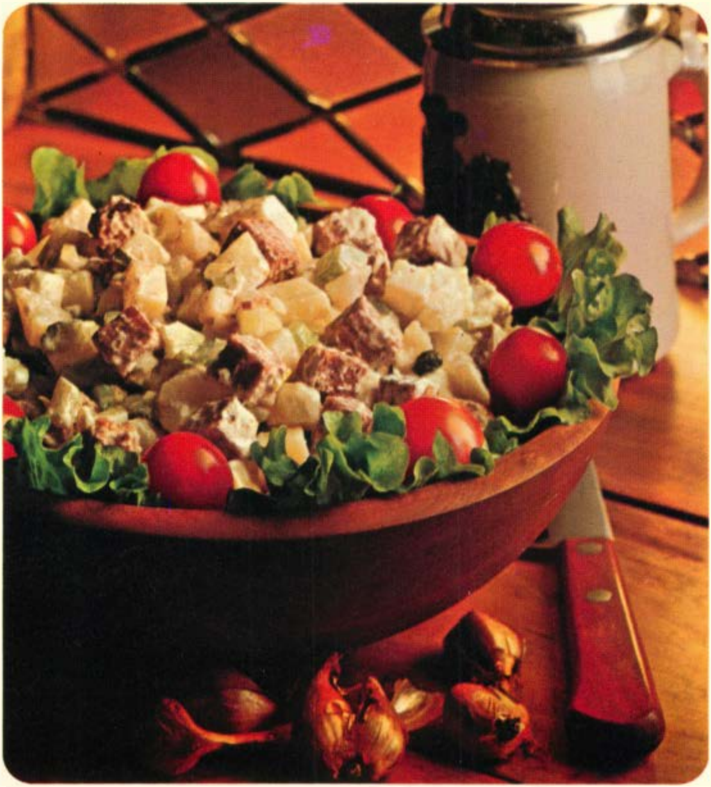
Split each shrimp lengthwise. In large bowl, combine shrimp, rice, celery, olives, green pepper, pimiento and onion; cover and chill.

Just before serving, stir together salt, pepper and mayonnaise and toss with shrimp mixture. Spoon shrimp onto crisp greens; garnish with tomato wedges and, if desired, with whole shrimp. Serve with French dressing and lemon wedges. **6 servings.**

*Crabmeat, lobster or a combination of the three seafoods can be substituted for the shrimp.

*This rainbow-colored salad has a delicate flavor and delightful texture—perfect for luncheon or light supper.*

# CORNED BEEF-POTATO SALAD



## CORNED BEEF-POTATO SALAD

**4 cups cubed cooked potatoes**
**1 can (12 ounces) corned beef, cubed**
**½ cup diced dill pickle**
**½ cup chopped celery**
**¼ cup chopped onion**
**¼ cup salad oil**
**2 tablespoons wine vinegar**
**½ teaspoon salt**
**¼ teaspoon garlic powder**
**¼ teaspoon freshly ground pepper**
**⅔ cup dairy sour cream**
**2 tablespoons horseradish**
**Crisp greens**
**Cherry tomatoes**

In large bowl, toss potatoes, meat, pickles, celery and onion. In covered jar, shake oil, vinegar, salt, garlic powder and pepper. Pour over meat mixture and toss. Cover; refrigerate at least 2 hours. Just before serving, mix sour cream and horseradish. Pour over meat mixture and toss. Season to taste. Serve on crisp greens and garnish with cherry tomatoes. **4 to 6 servings.**

*Men and growing boys will love this hearty salad with its slightly nippy dressing.*

# HOT CRABMEAT-AVOCADO SALAD

# HOT CRABMEAT-AVOCADO SALAD

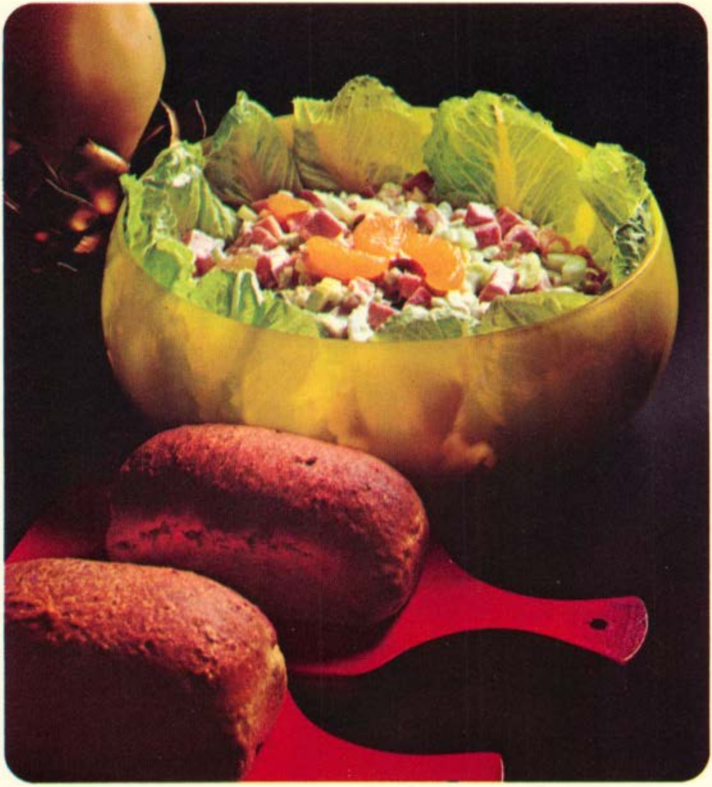
**1 can (7½ ounces) crabmeat, drained and cartilage removed**
**⅓ cup chopped celery**
**3 hard-cooked eggs, chopped**
**2 tablespoons chopped pimiento**
**1 tablespoon chopped onion**
**½ teaspoon salt**
**½ cup mayonnaise or salad dressing**
**3 large or 4 small ripe avocados**
**Lemon juice**
**Salt**
**3 tablespoons dry bread crumbs**
**1 teaspoon melted butter**
**2 tablespoons slivered almonds**

Heat oven to 400°. Mix crabmeat, celery, eggs, pimiento, onion, ½ teaspoon salt and the mayonnaise. Cut unpeeled avocados lengthwise in half; remove pits. Brush halves with lemon juice; sprinkle lightly with salt.

Fill avocado halves with crabmeat mixture. Toss bread crumbs in butter; spoon over crabmeat. Place in ungreased shallow baking dish; bake uncovered 10 minutes. Sprinkle almonds over crumb topping; bake 5 minutes longer or until bubbly. **6 to 8 servings.**

*An elegant, different hot salad with a moist filling and crunchy topping.*

# HAM 'N MANDARIN SALAD



# HAM 'N MANDARIN SALAD

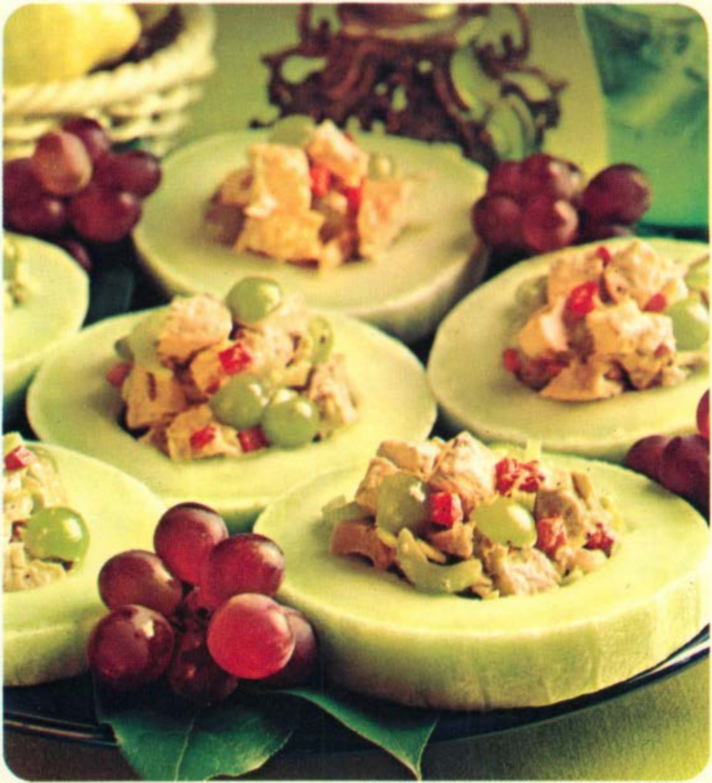
- 1 clove garlic, halved
- 2 cups finely cubed cooked ham
- 1 cup thinly sliced celery
- ⅓ cup chopped green onion
- ½ cup chopped walnuts
- 1 can (11 ounces) mandarin orange segments, drained
- ¼ teaspoon pepper
- ⅓ cup mayonnaise or salad dressing
- 2 tablespoons light cream
- 1 tablespoon vinegar
- Crisp greens

Rub salad bowl with cut clove of garlic. Combine ham, celery, onion, walnuts and orange segments in bowl; cover and chill.

Just before serving, blend pepper, mayonnaise, cream and vinegar; pour over ham mixture and toss until ingredients are well coated. Serve on crisp greens. **6 servings.**

*Walnuts add flavor and richness to this different main-dish salad. Serve mini-loaves of dark rye bread and mugs of coffee to complete your meal.*

# CHICKEN SALAD IN MELON RINGS



# CHICKEN SALAD IN MELON RINGS

**3 tablespoons lemon juice**
**4 cups cut-up cooked chicken**
**1 cup sliced celery**
**⅓ cup chopped onion**
**1 teaspoon salt**
**½ teaspoon pepper**
**1 jar (2 ounces) sliced pimiento, drained**
**¼ cup diced roasted almonds**
**⅓ cup mayonnaise or salad dressing**
**1 cup seedless green grapes, halved**
**2 cantaloupes or honeydew melons**
**Crisp greens or lemon leaves**
**Clusters of grapes**

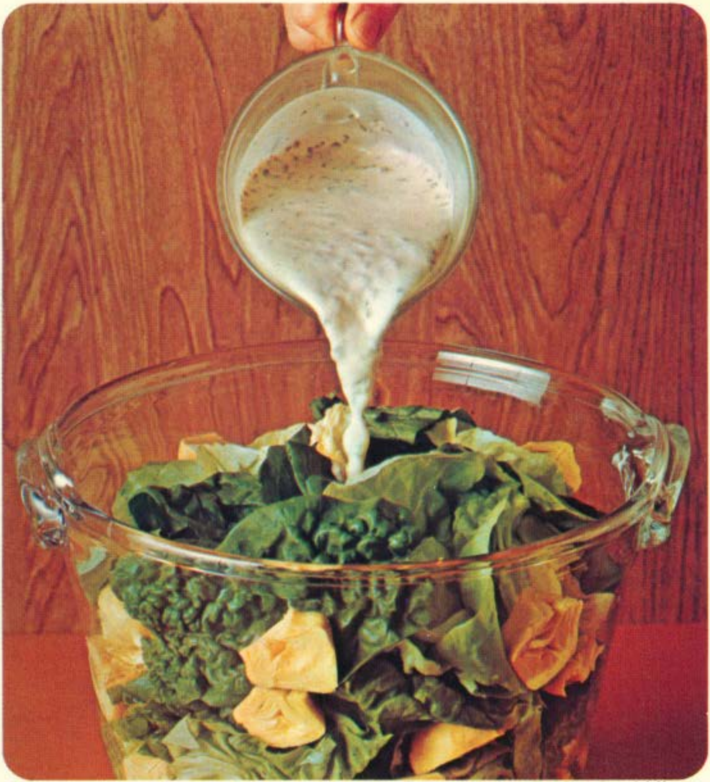
In medium bowl, pour lemon juice over chicken. Add celery, onion, salt, pepper, pimiento, almonds, mayonnaise and 1 cup grapes and toss. Cover and chill. Slice off ends of cantaloupes so seeds are exposed; scoop out seeds and membrane. Cut each cantaloupe crosswise into 3 even slices.

To serve, place melon rings on greens; spoon chicken mixture into center of each ring. Arrange clusters of grapes around melon. **6 servings.**

**Chicken Salad in Melon Bowls:** Cut thin slice from both ends of 3 cantaloupes; cut each melon crosswise in half. Scoop out seeds and membrane. Spoon chicken mixture into cantaloupe halves.

**Fruited Chicken Salad:** Tear 1 head romaine into bite-size pieces; place half in salad bowl. Spoon chicken mixture onto romaine in bowl; top with remaining romaine and 1 cup cantaloupe balls.

# CREAMY DRESSINGS FOR TOSSED SALADS



## GREEN GODDESS DRESSING

**1 clove garlic, crushed**
**3 tablespoons anchovy paste or finely chopped anchovy fillets**
**3 tablespoons finely snipped chives or chopped green onion**
**1 tablespoon lemon juice**
**3 tablespoons tarragon wine vinegar**
**½ cup dairy sour cream**
**1 cup mayonnaise or salad dressing**
**⅓ cup finely snipped parsley**
**¼ teaspoon salt**
**⅛ teaspoon freshly ground pepper**

Mix all ingredients. Cover and refrigerate. **2 cups.**

## BLUE CHEESE DRESSING

**1 package (4 ounces) blue cheese, crumbled**
**1 package (3 ounces) cream cheese, softened**
**½ cup mayonnaise or salad dressing**
**⅓ cup light cream (20%)**

Reserve ⅓ cup of the blue cheese. In small mixer bowl, blend remaining blue cheese and cream cheese on low speed. Beat in mayonnaise and cream on medium speed until creamy. Stir in reserved blue cheese. Cover; refrigerate at least 3 hours. **About 1⅔ cups.**

# FAVORITE DRESSINGS FOR FRUIT SALADS

## PINK CLOUD DRESSING

Blend 1 cup dairy sour cream and 2 to 3 tablespoons raspberry jam. **About 1 cup.**

## 1-2-3 DRESSING

In medium saucepan, stir together grated peel and juice of 1 lemon, 1 lime and 1 orange, 1 egg and 1 cup sugar. Cook over medium heat, stirring constantly, until mixture boils. Boil and stir 1 minute. Remove from heat. Cool; cover and refrigerate. **About 1½ cups.**

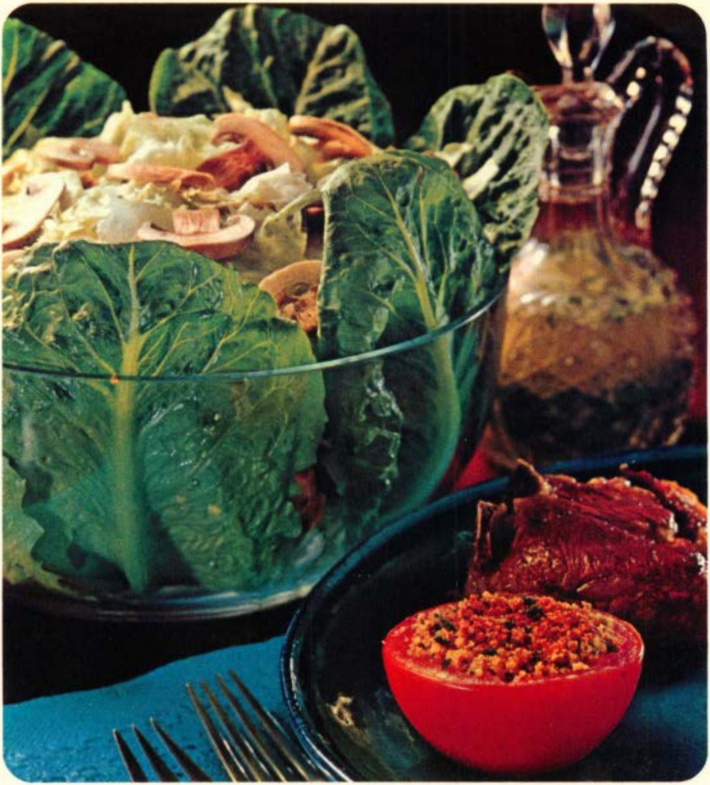
**Creamy 1-2-3 Dressing:** Fold in ½ cup whipping cream, whipped.

## HONEY DRESSING

**⅔ cup sugar**
**1 teaspoon dry mustard**
**1 teaspoon celery seed**
**½ teaspoon salt**
**½ teaspoon paprika**
**¼ teaspoon pepper**
**1 cup salad oil**
**⅓ cup honey**
**5 tablespoons lemon juice**
**1 tablespoon vinegar**
**1 teaspoon grated onion**

Mix all ingredients. Refrigerate 8 hours to blend flavors. **2 cups.**

# FRESH MUSHROOM SALAD



## FRESH MUSHROOM SALAD

**1 head romaine, washed and chilled**
**1 head lettuce, washed and chilled**
**½ pound mushrooms, trimmed and sliced**
**Garden Dressing (below)**

Line salad bowl with romaine leaves. Into bowl, tear lettuce into bite-size pieces (about 8 cups). Add mushrooms; pour Garden Dressing over greens and toss. **6 to 8 servings.**

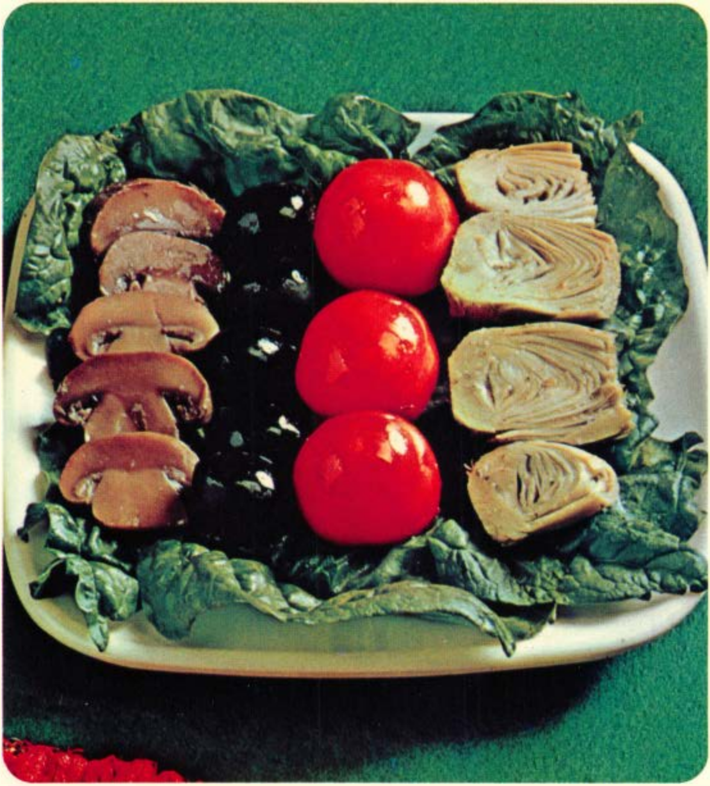
### Garden Dressing

**½ cup salad oil**
**¼ cup vinegar**
**¼ cup sliced green onion**
**¼ cup snipped parsley**
**1 tablespoon finely chopped green pepper**
**1 teaspoon sugar**
**1 teaspoon salt**
**1 teaspoon dry mustard**
**⅛ teaspoon red pepper**

Shake all ingredients in tightly covered jar; refrigerate. Shake again just before serving. **About 1 cup.**

*Try this nice non-garlic dressing over any favorite tossed green salad.*

# ITALIAN APPETIZER SALADS



## INDIVIDUAL RELISH PLATES

**2 jars (6 ounces each) marinated artichoke hearts, drained**
**18 cherry tomatoes**
**1 can (3 ounces) sliced mushrooms, drained**
**1 can (6 ounces) pitted ripe olives, drained**
**Spinach leaves**
**Vinegar**
**Salad oil**

For each serving, arrange artichoke hearts, cherry tomatoes, mushroom slices and olives on spinach-lined salad plate. Serve vinegar and oil in separate containers. **6 servings.**

## ANTIPASTO PLATTER

**1 can (15 ounces) garbanzo beans**
**1 bottle (8 ounces) Italian salad dressing**
**1 can (8 ounces) pitted ripe olives, chilled**
**1 can (16 ounces) tiny whole beets, chilled**
**1 can (11 ounces) hot green cherry peppers, chilled**
**2 jars (6 ounces each) marinated artichoke hearts, chilled**
**Celery sticks**

Drain beans; place beans in glass jar. Pour salad dressing over beans. Cover; refrigerate at least 8 hours, stirring occasionally.

Just before serving, drain beans, olives, beets, peppers and artichoke hearts. Cut beets into halves. Arrange vegetables in separate sections on platter. **6 to 8 servings.**

# BEAN 'N BACON SALAD

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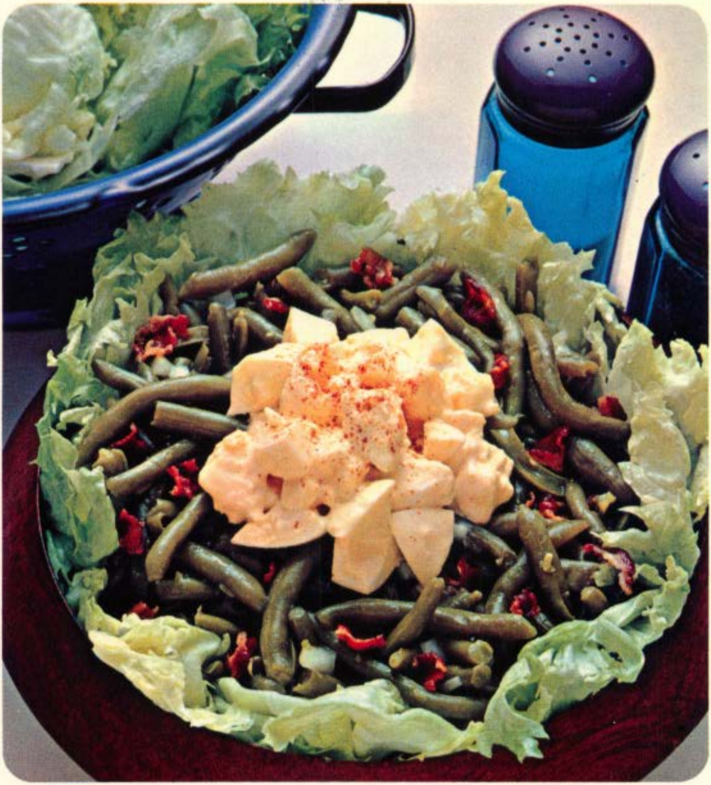


# BEAN 'N BACON SALAD

**2 cans (16 ounces each) whole green beans, drained**
**½ cup chopped onion**
**⅓ cup salad oil**
**¼ cup vinegar**
**½ teaspoon salt**
**¼ teaspoon pepper**
**4 hard-cooked eggs, chopped**
**¼ cup mayonnaise or salad dressing**
**1 teaspoon prepared mustard**
**2 teaspoons vinegar**
**¼ teaspoon salt**
**4 slices bacon, crisply fried and crumbled**
**Crisp greens**
**Paprika**

Combine beans, onions, salad oil, ¼ cup vinegar, ½ teaspoon salt and the pepper; toss lightly. Cover and chill. Mix remaining ingredients except bacon, greens and paprika.

Just before serving, drain bean mixture and toss with bacon. Serve on crisp greens; top with a spoonful of egg mixture and sprinkle with paprika. **6 servings.**

*To hard-cook eggs: Place eggs in saucepan; add enough cold water to come at least 1 inch above eggs. Heat to boiling. Remove from heat; cover. Let stand 22 to 24 minutes. Immediately cool eggs in cold water to prevent further cooking.*

# CAESAR SALAD

## CAESAR SALAD

**1 clove garlic, halved**
**½ cup olive oil**
**1 teaspoon salt**
**½ teaspoon dry mustard**
**Freshly ground pepper**
**1½ teaspoons Worcestershire sauce**
**2 heads romaine, washed and chilled**
**Coddled Egg (below)**
**1 lemon**
**Garlic Croutons (below)**
**½ cup grated Parmesan cheese**
**1 can (2 ounces) anchovy fillets, drained and rolled or cut up**

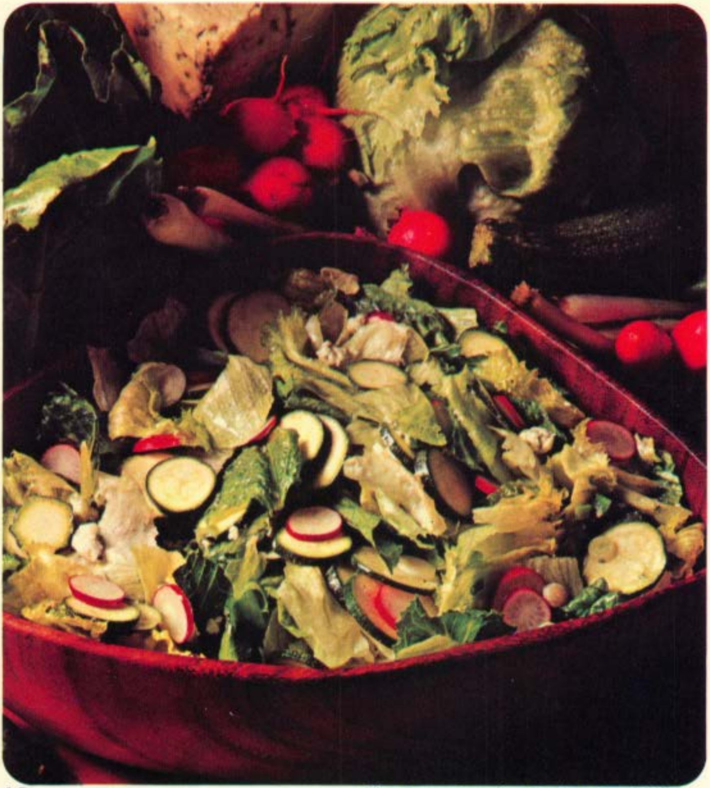
Just before serving, rub large salad bowl with cut clove of garlic. Add oil, salt, mustard, pepper and Worcestershire sauce; mix thoroughly. Into bowl, tear romaine into bite-size pieces (about 12 cups); toss until leaves glisten.

Break egg onto romaine. Squeeze on juice from lemon; toss until leaves are well coated. Sprinkle croutons, cheese and anchovies over salad and toss. **8 servings.**

**Coddled Egg:** Place cold egg in warm water. Heat to boiling enough water to completely cover egg. With a spoon, immerse egg in boiling water. Remove pan from heat. Cover and let stand 30 seconds. Immediately immerse egg in cold water.

**Garlic Croutons:** Heat oven to 400°. Trim crusts from 4 slices white bread. Generously butter both sides of bread slices; sprinkle with ¼ teaspoon garlic powder. Cut into ½-inch cubes; place in baking pan. Bake 10 to 15 minutes, stirring occasionally, until golden brown and crisp.

# ZUCCHINI TOSS



# ZUCCHINI TOSS

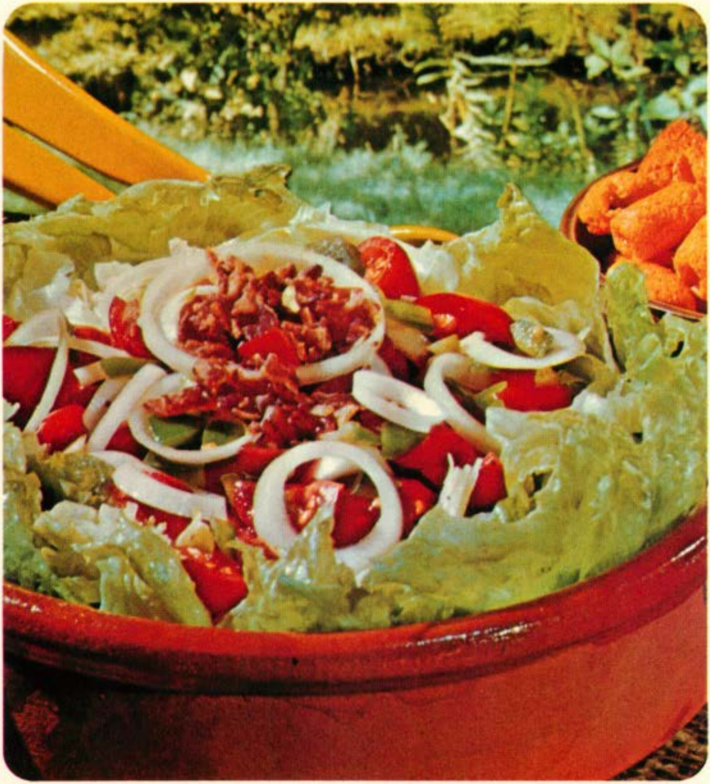
**1 head lettuce, washed and chilled**
**1 small head romaine, washed and chilled**
**¼ cup olive oil or salad oil**
**2 medium zucchini, thinly sliced**
**1 cup sliced radishes**
**3 green onions, sliced**
**3 tablespoons crumbled blue cheese**
**2 tablespoons tarragon or wine vinegar**
**¾ teaspoon salt**
**1 small clove garlic, crushed**
**Generous dash freshly ground pepper**

Into large salad bowl, tear greens into bite-size pieces (about 10 cups). Toss with oil until leaves glisten. Add zucchini, radishes, onions and cheese. Combine vinegar, salt, garlic and pepper; pour over salad and toss. **6 to 8 servings.**

*Zucchini, a cucumber-shaped Italian squash, is delicious raw in salads—crunchy yet tender—a colorful addition.*

*Try this salad with Buttered Garlic Bun Sticks: Heat oven to 425°. Cut 3 or 4 split frankfurter buns lengthwise in half. Brush each piece with soft butter or margarine; sprinkle with garlic salt. Place on ungreased baking sheet. Bake 5 to 8 minutes or until light brown.* **12 to 16 sticks.**

# SOUTH OF THE BORDER SALADS



## FIESTA SALAD

- **1 medium onion, thinly sliced**
- **1 cup coarsely chopped green pepper**
- **2 cups coarsely chopped tomato**
- **4 slices bacon**
- **¼ cup vinegar**
- **1 teaspoon chili powder**
- **½ teaspoon salt**
- **2 to 3 drops red pepper sauce**

Separate onion slices into rings; place in salad bowl with green pepper and tomato. Fry bacon until crisp; remove and drain. Pour off bacon drippings, reserving 2 tablespoons in skillet.

Stir vinegar, chili powder, salt and red pepper sauce into drippings; heat to boiling. Pour over vegetables and toss lightly. Crumble bacon; sprinkle on top. Serve with a slotted spoon. **6 servings.**

## LEMON SALAD

- **½ head lettuce, washed and chilled**
- **1 head Bibb lettuce, washed and chilled**
- **¼ cup salad oil**
- **¼ cup lemon juice**
- **¼ teaspoon water**
- **¼ teaspoon salt**
- **⅛ teaspoon Worcestershire sauce**
- **Dash red pepper sauce**

Into salad bowl, tear greens into bite-size pieces; toss with salad oil until leaves glisten. Stir together lemon juice and remaining ingredients. Pour over greens and toss again. Tart and refreshing with chicken or fish. **4 to 6 servings.**

# TANGY WILTED SALAD

## TANGY WILTED SALAD

**8 ounces spinach**
**Small head Boston lettuce or 1 bunch leaf lettuce, washed and chilled**
**2 teaspoons sugar**
**¼ cup vinegar**
**2 tablespoons water**
**1 tablespoon salad oil**
**1 teaspoon salt**
**½ teaspoon dill weed**
**½ teaspoon dry mustard**
**Dash pepper**

Wash spinach and remove stems; dry leaves. Into salad bowl, tear greens into bite-size pieces (about 8 cups). In small saucepan, heat sugar, vinegar, water, salad oil, salt, dill weed, mustard and pepper to boiling. Pour over greens and toss. **6 servings.**

For a change of pace, try one of the following:

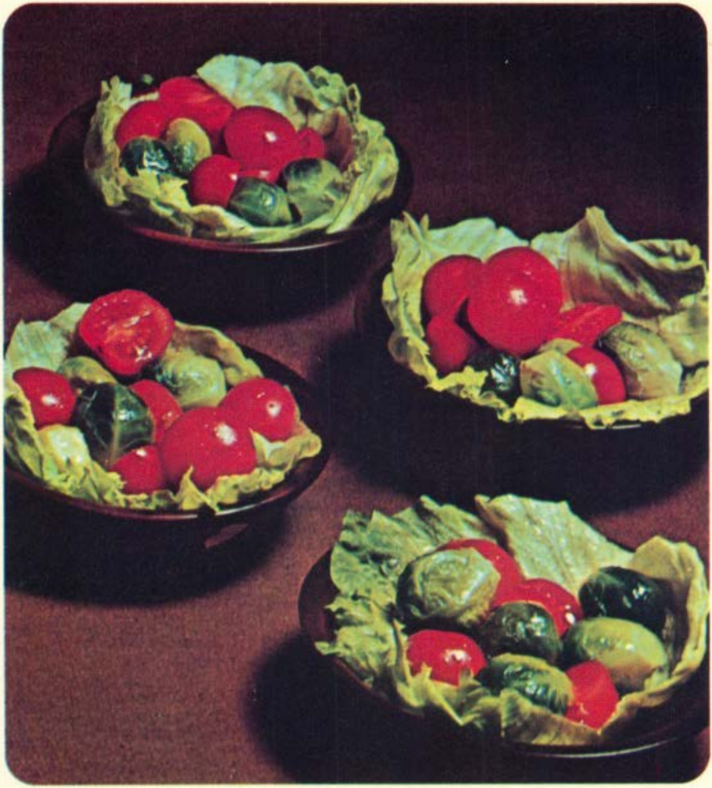
◆ Add ⅓ cup chopped green onion.

◆ Substitute 8 cups shredded leaf lettuce for the greens.

◆ Substitute ⅓ cup bottled Italian salad dressing for the sugar, vinegar, water, salad oil and seasonings.

*It's better to wait for this salad than to have it wait for you.*

# BRUSSELS SPROUTS AND TOMATOES



## BRUSSELS SPROUTS AND TOMATOES

**2 packages (10 ounces each) frozen Brussels sprouts***
**¾ cup bottled oil and vinegar salad dressing**
**½ pint cherry tomatoes**
**6 to 8 lettuce cups**

Cook Brussels sprouts as directed on package. Pour salad dressing over hot Brussels sprouts, turning each until well coated. Cool; cover and refrigerate at least 3 hours.

Cut tomatoes into halves; add to Brussels sprouts and toss. Serve in lettuce cups. **6 to 8 servings.**

*Or use 1½ pounds fresh Brussels sprouts. Remove any discolored leaves, cut off stem ends and wash thoroughly. Heat 1 inch salted water (½ teaspoon salt to 1 cup water) to boiling. Add Brussels sprouts. Cover and heat to boiling; cook 8 to 10 minutes or until tender. Drain.

*Brussels sprouts, tiny cousins to the cabbage, have found their way into the salad bowl. Delicious and different!*

# SPINACH SALADS—HOT AND COLD

## HOT SPINACH SALAD

**16 ounces spinach**
**½ cup bottled oil and vinegar salad dressing**
**2 tablespoons Bac*Os product**

Wash spinach and remove stems; dry leaves. Tear greens into bite-size pieces (about 10 cups). Heat salad dressing in chafing dish. Add remaining ingredients and toss until greens are well coated. **6 servings.**

## SPINACH-CUCUMBER SALAD

**1 medium cucumber**
**½ cup bottled herb salad dressing**
**10 ounces spinach**
**½ cup chopped salted peanuts**

Thinly slice unpared cucumber into bowl. Pour salad dressing over slices; cover and refrigerate. Wash spinach and remove stems; dry leaves. Into salad bowl, tear greens into bite-size pieces (about 10 cups). Pour cucumber slices with dressing over spinach. Add peanuts and toss. **8 servings.**

*Sliced hard-cooked eggs or crumbled blue cheese are pretty garnishes against dark spinach leaves—good tasting too!*

# MAN-SIZED STEAK SALAD

# MAN-SIZED STEAK SALAD

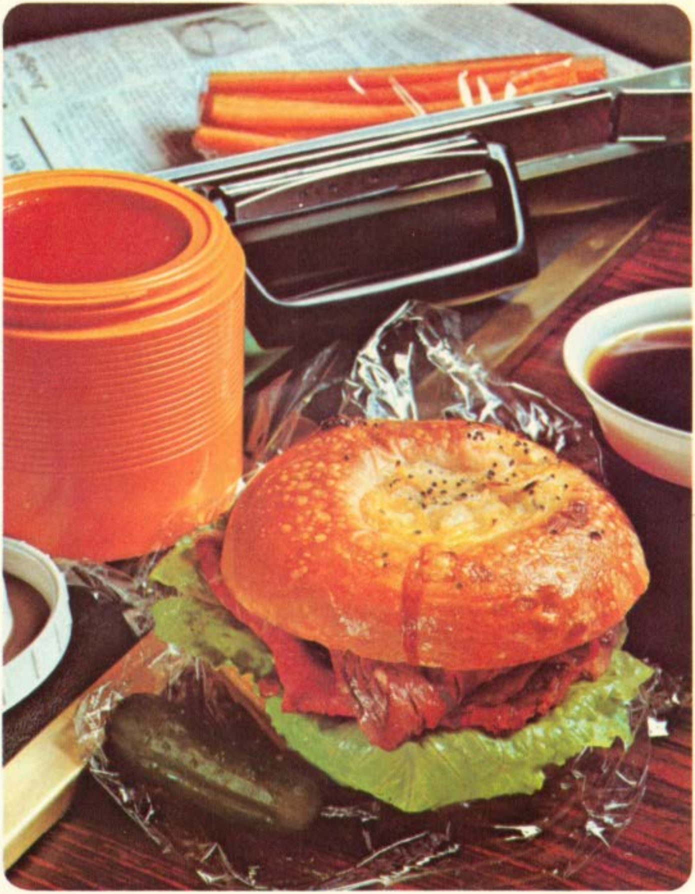
**1½-pound beef sirloin steak, 1½ inches thick**
**1 jar (4½ ounces) sliced mushrooms, drained**
**1 medium green pepper, sliced into thin rings**
**⅓ cup red wine vinegar**
**¼ cup salad oil**
**1 teaspoon salt**
**½ teaspoon onion salt**
**½ teaspoon Worcestershire sauce**
**¼ teaspoon pepper**
**¼ teaspoon tarragon leaves**
**2 cloves garlic, crushed**
**Lettuce cups**
**Cherry tomatoes**

Set oven control at broil and/or 550°. Broil meat 3 to 4 inches from heat until medium, about 13 minutes per side; cool.

Cut meat into ⅜-inch strips. Arrange in baking dish, 13½x9x2 inches. Place mushrooms on meat; top with pepper rings. Combine vinegar, oil and seasonings; pour over meat and vegetables. Cover; refrigerate at least 3 hours, spooning marinade over vegetables occasionally.

With slotted spoon, remove vegetables to lettuce cups on salad plates. Arrange strips of meat beside vegetables; garnish with tomatoes. **4 servings.**

# MEN'S FAVORITES



**DIVIDER CARD**

## *about* MEN'S FAVORITES...

When a man's fancy turns to thoughts of his favorite foods, chances are good that you'll find the right recipe in this collection. If he's in a meat-and-potatoes mood, tempt him with Pot Roast and Sour Cream Gravy. When he yearns for food like mother used to make, bring on Chicken Fricassee with Dumplings light as a cloud.

For occasions when only gourmet fare will do, try him with a masterful Beef Stroganoff served by candlelight. And if he insists the simple things in life are best, wait till he tastes your Quiche Lorraine or Savory Duckling on a Spit!

They're all here—princely recipes for kingly dishes, tested and male-approved for you.

Cordially,

Betty Crocker

# MEN'S FAVORITES

1. Cream Soups—Cold and Hot
    - Vichyssoise
    - Oyster Stew
2. Man-Pleasing Appetizers
    - Pow!
    - Rumaki
3. Bouillabaisse
4. Chicken Fricassee
5. Pot-Roast with Sour Cream Gravy
6. Italian Spaghetti
7. Savory Duckling on a Spit
8. Cook-out Steak Specials
    - Pirate Steak
    - Minute Steaks
9. Peanutty Pork Chops
10. Lamb Chops
11. Fresh Tomato Specials
    - Tomatoes Vinaigrette
    - Crunchy Fried Tomatoes
12. Potatoes
    - Raw Fries
    - Hashed Browns
13. Burgundy Beef
14. Beef Stroganoff
15. Chef's Salad
16. Hot German Potato Salad
17. Ways with Chili
    - Chili Con Carne
    - Chili with Corn
18. Ways with Hash
    - Hash with Eggs
    - Eggs in Hash Nests
    - Skillet Hash
19. Pumpernickel Bread
20. Crusty Hot Breads
    - Hickory-Cheese Loaf
    - Savory Loaf
21. Reuben Sandwiches
22. Chocolate Chip Cookies
23. Buttermilk Doughnuts
24. Favorite Chocolate Cakes
    - Peppermint Fudge
    - Triple Fudge
25. Pineapple Upside-down Cake
26. Cherry-Banana Pie
27. Deep Dish Apple Pie
    - Sizzling Steak Toppers*

*Recipe on back of this card

# SIZZLING STEAK TOPPERS

*(each one serves four)*

## MUSHROOM ONION

Melt 2 tablespoons butter or margarine in skillet. Add 1 cup thinly sliced onion, ½ cup sliced fresh mushrooms, ½ teaspoon salt and 2 cloves garlic, crushed; cook and stir until onion is tender.

## SESAME BUTTER

Beat ¼ cup soft butter or margarine, 1 teaspoon Worcestershire sauce and ½ teaspoon garlic salt. Stir in 1 tablespoon toasted sesame seed.

## BLUE CHEESE

Blend 2 ounces blue cheese and ½ teaspoon Worcestershire sauce.

## MUSTARD BUTTER

Mix 2 tablespoons prepared mustard, 1 tablespoon snipped parsley, ¼ teaspoon onion salt and ¼ cup soft butter or margarine.

Spread these zesty toppers on tender steaks for that special man in your life! If you want to please his pocketbook too, select the less tender but just as flavorful cuts of meat and use a meat tenderizer as directed by the manufacturer. These cuts, sometimes called family steaks, are cuts of round bone chuck, bottom round, heel of round, top round, sirloin tip or rump.

# CREAM SOUPS—COLD AND HOT

## VICHYSSOISE

**1 small onion, grated**
**3 chicken bouillon cubes or 3 teaspoons instant chicken bouillon**
**1 cup water**
**¼ teaspoon salt**
**2 cups milk**
**1¼ cups Potato Buds instant puffs**
**1 cup light cream**
**Snipped chives or watercress**

In large saucepan, heat onion, bouillon cubes, water and salt to boiling. Reduce heat; cover and simmer about 10 minutes. Remove from heat. Add ½ cup of the milk. Stir in instant puffs with fork; beat until fluffy.

Gradually stir in remaining 1½ cups milk; heat just to boiling. Cover and chill. Just before serving, stir in cream. Beat vigorously. Sprinkle each serving with chives. **4 servings (1 cup each).**

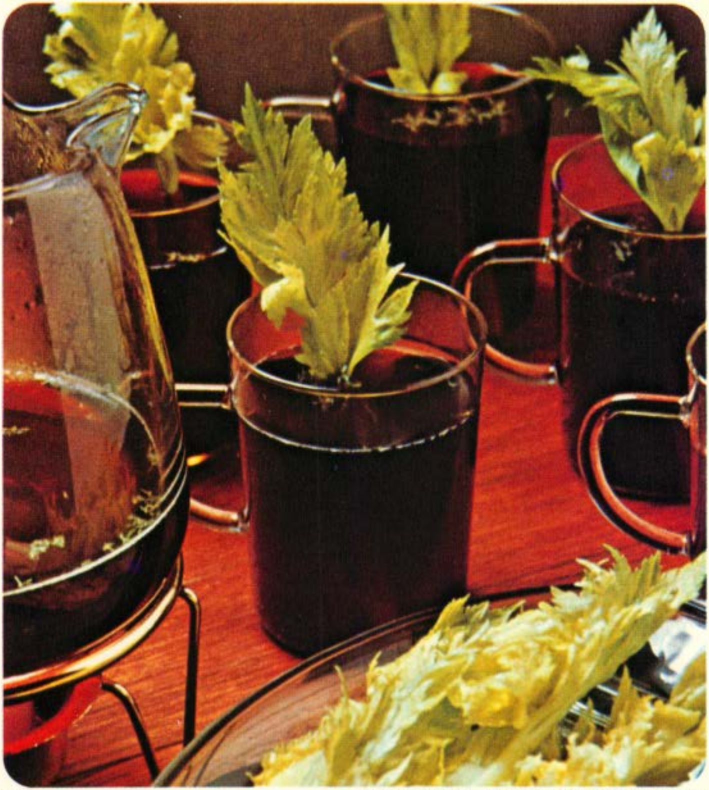
## OYSTER STEW

**¼ cup butter or margarine**
**1 pint fresh oysters**
**2 cups milk**
**½ cup light cream**
**1 teaspoon salt**
**Dash pepper**

Melt butter in small saucepan. Add oysters (with liquor); cook and stir over low heat just until edges curl. In another saucepan, heat milk and cream. Stir in salt, pepper and oysters. **4 servings (1 cup each).**

*Serve these hearty soups as appetizers or as lunchtime fare with cheese and crackers.*

# MAN-PLEASING APPETIZERS



## POW!

**2 cans (10½ ounces each) condensed beef broth (bouillon)**
**1 cup water**
**1¼ teaspoons horseradish**
**¼ teaspoon dill weed**

Heat all ingredients to simmering, stirring occasionally. Serve hot with celery "swizzle sticks." **6 servings (about ½ cup each).**

## RUMAKI

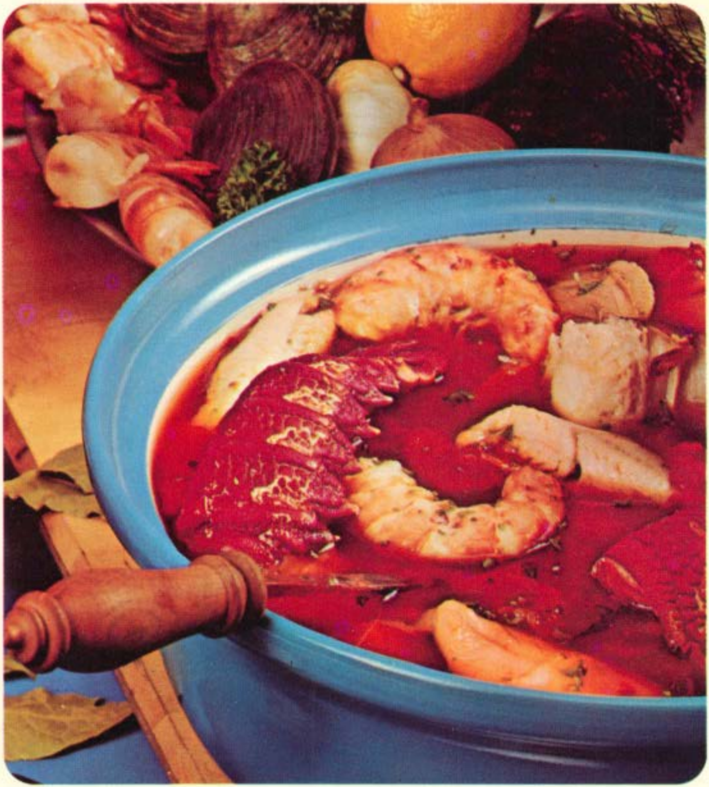
**6 chicken livers**
**4 water chestnuts**
**Teriyaki Sauce (below)**
**6 slices bacon, cut in half**
**Brown sugar**

Cut chicken livers in half; cut each water chestnut into 3 pieces. Pour Teriyaki Sauce over chicken livers and water chestnuts in bowl; refrigerate about 4 hours. Drain. Wrap a piece of chicken liver and a piece of water chestnut in each bacon slice.

Secure with wooden pick; roll in brown sugar. Set oven control at broil and/or 550°. Broil 3 to 4 inches from heat 10 minutes or until bacon is crisp, turning occasionally. **12 appetizers.**

**Teriyaki Sauce:** Mix ¼ cup salad oil, ¼ cup soy sauce, 2 tablespoons catsup, 1 tablespoon vinegar, ¼ teaspoon pepper and 2 cloves garlic, crushed.

# BOUILLABAISSE



## BOUILLABAISSE

- 1 cup chopped onion
- ¼ cup diced carrot
- 1 clove garlic, minced
- ½ cup olive oil or salad oil
- 3 pounds frozen fish fillets (pike, pollock, sole), thawed and cut into 3-inch pieces
- 6 frozen lobster tails, thawed and cut lengthwise in half*
- 1 can (16 ounces) tomatoes
- 2 bay leaves, crushed
- 2 quarts water
- 1 pound fresh or frozen** cleaned raw shrimp*
- 1 can (10 ounces) whole clams or 1 dozen shell clams, shucked
- 1 can (10½ ounces) condensed beef broth (bouillon)
- ½ cup chopped pimiento
- ¼ cup snipped parsley
- 1 tablespoon salt
- 1 tablespoon lemon juice
- ½ teaspoon saffron
- Dash freshly ground pepper

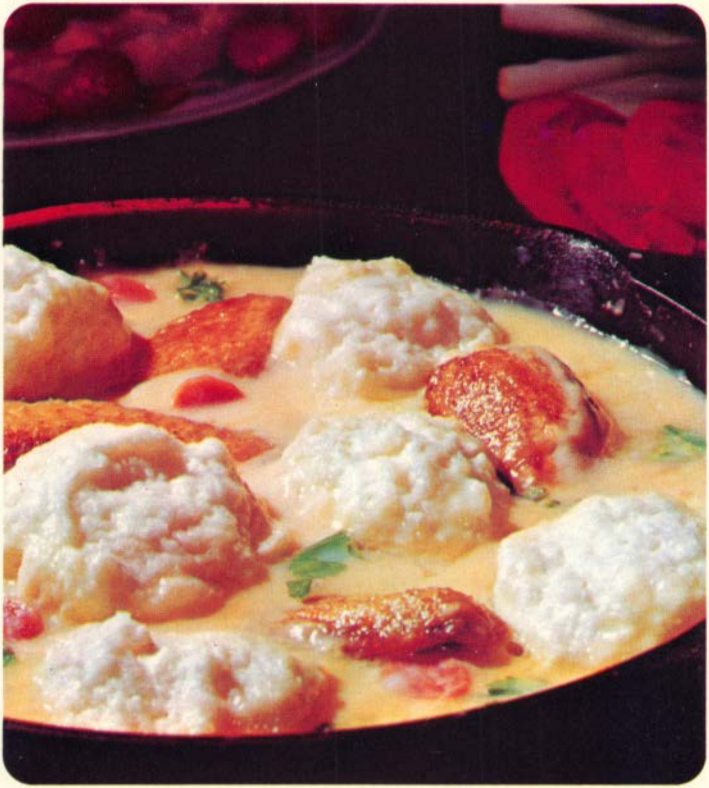
In large kettle, cook and stir onion, carrot and garlic in oil until onion is tender. Add fish fillets, lobster, tomatoes (with liquid), bay leaves and water. Heat to boiling; reduce heat. Cover; simmer 15 minutes. Add shrimp, clams (with liquor) and remaining ingredients; simmer 15 to 20 minutes longer. **12 servings.**

*Bouillabaisse is even more impressive when the lobster and a few shrimp have been cooked in their shells. Cut lobster lengthwise and loosen meat in shell before serving.

**Rinse shrimp under running cold water to remove ice glaze.

*Serve Bouillabaisse—the most respected and famous of fish stews—with slices of French bread to absorb broth.*

# CHICKEN FRICASSEE WITH DUMPLINGS



# CHICKEN FRICASSEE WITH DUMPLINGS

**2½- to 3-pound broiler-fryer chicken, cut up**
**1 cup Bisquick baking mix**
**2 teaspoons salt**
**1 teaspoon paprika**
**⅛ teaspoon pepper**
**2 tablespoons shortening**
**1 tablespoon butter**
**1 can (10½ ounces) condensed cream of chicken soup**
**1½ cups milk**
**Dumpling dough**
**½ teaspoon parsley flakes**
**¼ teaspoon poultry seasoning**

Wash chicken pieces and pat dry. Mix baking mix, salt, paprika and pepper in paper or plastic bag. Shake 2 or 3 pieces of chicken at a time in bag to coat thoroughly. Melt shortening and butter in large skillet; brown chicken on all sides.

Remove chicken. Drain fat from skillet; stir in soup and milk and add chicken. Cover and simmer about 1 hour or until thickest pieces are tender.

Twenty minutes before end of cooking time, prepare Dumpling dough as directed on baking mix package, adding parsley flakes and poultry seasoning before mixing in liquid. Drop dough by spoonfuls onto hot chicken. Cook uncovered 10 minutes; cover and cook 10 minutes longer. **4 servings.**

*Chicken 'n dumplings—the way to a man's heart! The chicken pieces are browned and the dumplings have the flavor of bread dressing.*

# POT-ROAST WITH SOUR CREAM GRAVY

# POT-ROAST WITH SOUR CREAM GRAVY

**2 tablespoons flour**
**1 teaspoon salt**
**¼ teaspoon pepper**
**2½-pound beef chuck pot-roast**
**1 tablespoon shortening**
**¼ cup water**
**1 tablespoon vinegar**
**1 teaspoon dill weed**
**5 small potatoes, pared**
**5 carrots, quartered**
**½ teaspoon salt**
**1 pound zucchini, quartered**
**½ teaspoon salt**
**Sour Cream Gravy (below)**

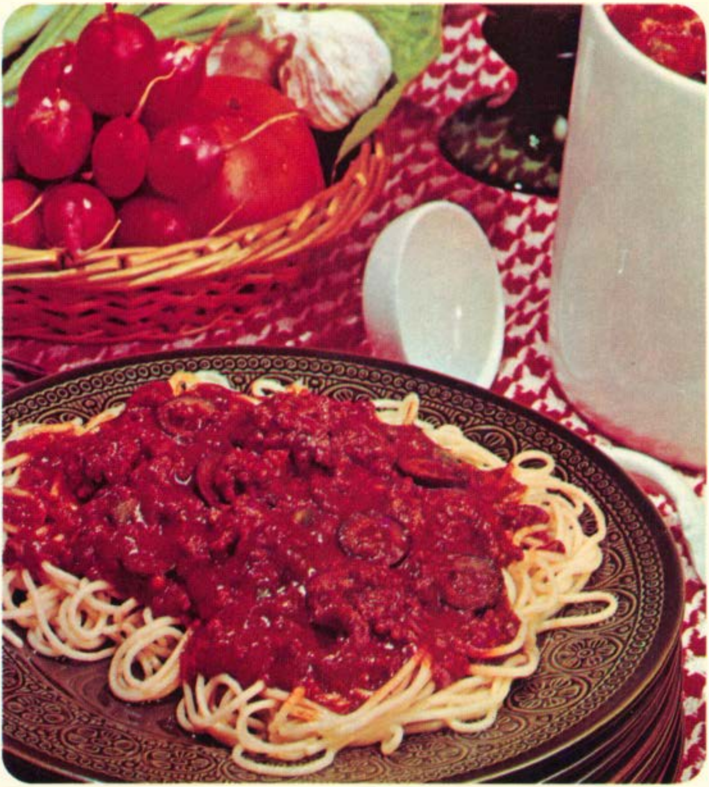
Mix flour, 1 teaspoon salt and the pepper; coat meat with flour mixture. Melt shortening in large skillet or Dutch oven; brown meat. Add water and vinegar. Sprinkle dill weed over meat.

Cover tightly and simmer about 3 hours or until meat is tender. One hour before end of cooking time, add potatoes and carrots; season with ½ teaspoon salt. Twenty minutes before end of cooking time, add zucchini; season with ½ teaspoon salt. Serve with Sour Cream Gravy. **4 to 6 servings.**

**Sour Cream Gravy:** Place meat and vegetables on warm platter. Pour drippings from pan into bowl, leaving brown particles in pan. Return 1 tablespoon drippings to pan. Blend in 1 tablespoon flour. Cook over low heat, stirring until mixture is smooth and bubbly.

Remove from heat. Measure drippings and add water to measure 1 cup liquid. Stir in flour mixture. Heat to boiling, stirring constantly. Boil and stir 1 minute. Season with salt and pepper. Stir in 1 cup dairy sour cream and 1 teaspoon dill weed; heat through. **2 cups.**

# ITALIAN SPAGHETTI WITH MEAT SAUCE



# ITALIAN SPAGHETTI WITH MEAT SAUCE

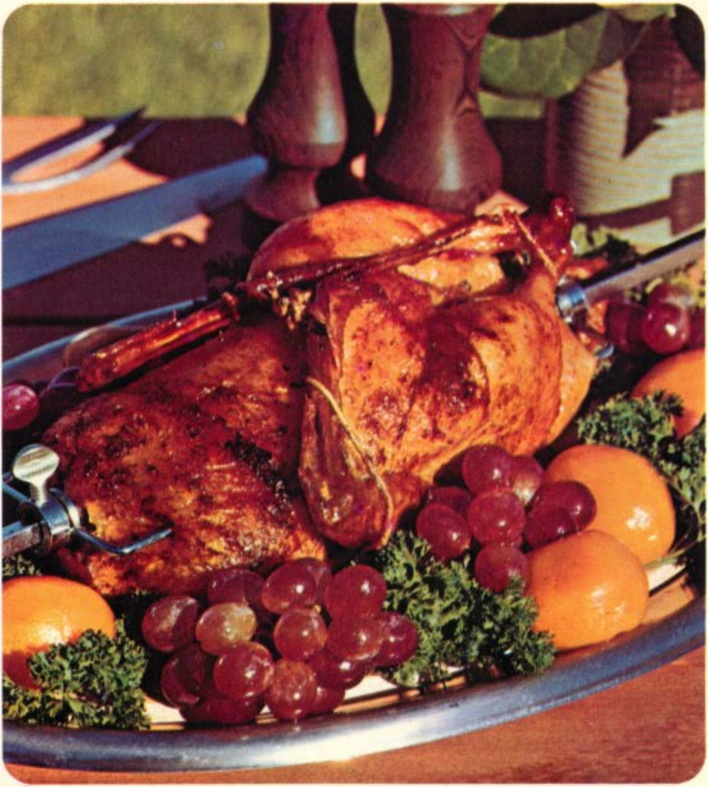
**2 pounds ground beef**
**1 medium onion, finely chopped**
**1 green pepper, finely chopped**
**2 cans (15 ounces each) tomato sauce**
**2 cans (12 ounces each) tomato paste**
**1 can (7½ ounces) pitted ripe olives, drained and sliced**
**2 envelopes (1½ ounces each) Italian-style spaghetti sauce mix with mushrooms**
**3 cups water**
**1 tablespoon sugar**
**1 teaspoon oregano leaves**
**2 cloves garlic, crushed**
**1 bay leaf, crumbled**
**16 ounces Italian-style spaghetti**
**Grated Parmesan cheese**

Cook and stir meat, onion and pepper until meat is brown and onion is tender. Stir in remaining ingredients except spaghetti and Parmesan cheese. Cover; simmer 1½ hours, stirring occasionally.

Cook spaghetti as directed on package; drain. Serve meat sauce over hot spaghetti; pass Parmesan cheese. **8 servings.**

*Meat sauce can be prepared ahead. Cover and refrigerate or freeze. When ready to serve, cook spaghetti; heat meat sauce and serve over hot spaghetti.*

# SAVORY DUCKLING ON A SPIT



# SAVORY DUCKLING ON A SPIT

**5-pound duckling**
**2 teaspoons salt**
**1 small onion**
**3 sprigs parsley**
**½ cup dry vermouth or apple juice**
**½ cup dark corn syrup**
**1 tablespoon lemon juice**
**1 teaspoon ground coriander**

Wash duckling; pat dry. Rub cavity with salt; place onion and parsley in cavity. In saucepan, combine remaining ingredients; simmer 15 to 20 minutes or until sauce is reduced about half.

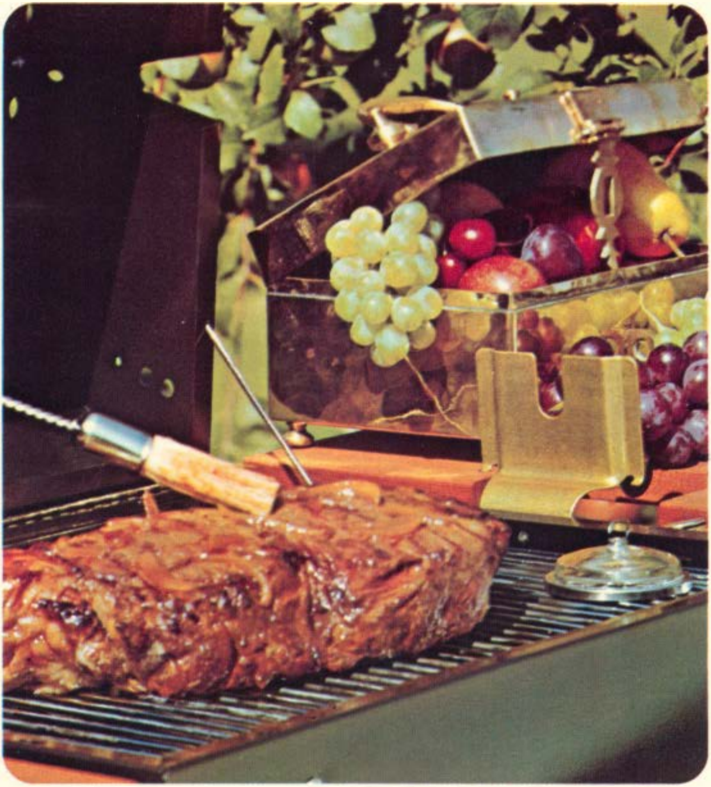
Fasten neck skin of duckling to back with skewer. Flatten wings over breast; tie string around breast to hold wings securely. Tie drumsticks securely to tail. Insert spit rod through center of bird from breast end toward tail. Secure duckling on spit with holding forks. Check balance by rotating in palms of hands.

Arrange medium-hot coals at back of firebox; place large foil drip pan under spit area. Just before placing duckling on rotisserie, use a baster to force ¼ cup of the sauce into cavity. If needed, use additional skewers to keep cavity closed securely.

Cook duckling 2 hours or until tender; frequently prick skin with fork to allow excess fat to drain away. Add coals if necessary to maintain even heat. During last 20 minutes of cooking, brush duckling every 5 minutes with remaining sauce. **2 or 3 servings.**

*This is one of the more simple recipes for spit-roasting a bird. The duckling becomes golden brown with a beautiful glaze and the meat is tender and juicy.*

# COOK-OUT STEAK SPECIALS



## PIRATE STEAK

**1 can (12 ounces) beer**
**½ cup chili sauce**
**¼ cup salad oil**
**2 tablespoons soy sauce**
**1 tablespoon Dijon-style mustard**
**½ teaspoon red pepper sauce**
**⅛ teaspoon liquid smoke**
**½ cup coarsely chopped onion**
**2 cloves garlic, crushed**
**3-pound beef sirloin steak, 1½ to 2 inches thick**
**1 teaspoon salt**
**½ teaspoon pepper**

Mix all ingredients except steak, salt and pepper; simmer 30 minutes. Brush meat with sauce.

Place steak on grill 4 inches from medium coals. Cook 15 minutes on each side, basting frequently with sauce. Season with salt and pepper after turning and after removing from grill. Serve with remaining sauce. **8 servings.**

*For men who like a bold, full-bodied flavor.*

## MINUTE STEAKS ON ONION ROLLS

Place 8 minute steaks, ¼ inch thick, on grill 2 inches from hot coals. Cook 4 to 5 minutes, turning once. Slice and butter lightly 8 onion rolls. Toast cut side down on grill 3 minutes. Spread with bottled blue cheese salad dressing. Season steaks with salt and pepper; serve on onion rolls. **8 servings.**

# PEANUTTY PORK CHOPS

# PEANUTTY PORK CHOPS

**1 cup croutons**
**½ cup finely chopped salted peanuts**
**2 tablespoons instant minced onion**
**2 tablespoons snipped parsley**
**1 teaspoon crushed red chili pepper**
**⅓ cup butter or margarine, melted**
**1 tablespoon water**
**¾ teaspoon salt**
**8 loin pork chops, 1¼ inches thick (with pockets)**
**1 teaspoon salt**
**¼ teaspoon pepper**
**1 jar (10 ounces) apple jelly**
**2 tablespoons lemon juice**

In medium bowl, mix croutons, peanuts, onion, parsley and chili pepper. Stir together butter, water and ¾ teaspoon salt; pour over crouton mixture and toss gently.

Trim excess fat from pork chops; season chops with 1 teaspoon salt and the pepper. Stuff pockets with crouton mixture. Close openings with skewers. Heat jelly and lemon juice just to boiling, stirring constantly.

Place chops on grill 4 inches from medium coals. Cook 1 hour or until done, turning every 15 minutes and basting with jelly sauce during last 30 minutes of grilling. **8 servings.**

*Perfect for the outdoor chef! Garnish with grilled cantaloupe: Pare cantaloupe and cut into 1-inch rings. Place on grill 4 inches from medium coals. Cook 3 minutes on each side, brushing occasionally with lemon juice.*

# LAMB CHOPS WITH MINTED FRUITS

## LAMB CHOPS WITH MINTED FRUITS

**8 lamb rib or loin chops, 1 inch thick**
**4 slices process Swiss cheese**
**4 thin onion slices**
**Minted Fruits (below)**

Set oven control at broil and/or 550°. Broil chops 3 inches from heat about 7 minutes or until brown. Cut cheese to fit chops; set aside.

Turn chops; broil 5 to 7 minutes longer. Place onion and cheese slice on each chop; broil 2 minutes or until cheese begins to melt. Serve with Minted Fruits. **4 servings.**

### Minted Fruits

**⅓ cup mint-flavored apple jelly**
**1 tablespoon butter or margarine**
**1 tablespoon lemon juice**
**1 can (16 ounces) pear halves, drained and quartered**
**1 can (13½ ounces) pineapple chunks, drained**

In small saucepan, cook and stir jelly, butter and lemon juice until jelly is melted. Stir in pears and pineapple; heat through. Serve hot in small individual dishes.

# FRESH TOMATO SPECIALS

## TOMATOES VINAIGRETTE

**8 to 12 thick tomato slices**
**1 cup olive oil or salad oil**
**⅓ cup wine vinegar**
**2 teaspoons oregano leaves**
**1 teaspoon salt**
**½ teaspoon pepper**
**½ teaspoon dry mustard**
**2 cloves garlic, crushed**
**Crisp lettuce**
**Minced green onion**
**Snipped parsley**

Arrange tomatoes in baking dish, 8x8x2 inches. In tightly covered jar, shake oil, vinegar, oregano, salt, pepper, mustard and garlic; pour over tomatoes. Cover and chill 2 to 3 hours, spooning dressing over tomatoes occasionally.

Just before serving, arrange tomatoes on lettuce. Sprinkle tomatoes with onion and parsley; drizzle some of the dressing over top. **3 or 4 servings.**

## CRUNCHY FRIED TOMATOES

**4 firm ripe or green medium tomatoes**
**1 egg, beaten**
**1 cup dry bread crumbs**
**⅓ cup butter or margarine**
**Salt and pepper**

Cut tomatoes into ¾-inch slices. Dip into egg and then into crumbs. Melt butter in large skillet. Add tomato slices and cook until golden brown on each side. Season to taste with salt and pepper. **4 servings.**

# POTATOES—THE WAY MEN LOVE THEM

## RAW FRIES

Pare 6 medium potatoes. Cut into thin slices to measure about 4 cups. Melt 2 tablespoons butter or margarine in large heavy skillet. Arrange potato slices in 3 layers, each 1 slice thick, sprinkling each layer with ½ teaspoon salt and dash pepper.

Dot top layer with 2 tablespoons butter. Cover; cook over medium heat 20 minutes. Uncover and cook until potatoes are brown, turning once. **4 to 6 servings.**

## HASHED BROWNS

- **4 medium potatoes**
- **2 tablespoons finely chopped onion**
- **½ teaspoon salt**
- **⅛ teaspoon pepper**
- **2 tablespoons butter or margarine**
- **2 tablespoons salad oil**

Pare potatoes. In saucepan, heat 1 inch salted water (½ teaspoon salt to 1 cup water) to boiling. Add potatoes. Cover; cook 30 to 35 minutes or until tender. Drain; cool slightly.

Shred potatoes to measure about 4 cups. Toss potatoes with onion, salt and pepper. Heat butter and oil in 9- or 10-inch skillet. Pack potato mixture firmly in skillet, leaving a ½-inch space around edge.

Cook over low heat 10 to 15 minutes or until bottom crust is brown. Cut potato mixture into fourths; turn each portion. Add 1 tablespoon salad oil if necessary. Cook 12 to 15 minutes longer or until brown. **4 to 6 servings.**

# BURGUNDY BEEF

# BURGUNDY BEEF

- **2 tablespoons shortening**
- **5 medium onions, sliced**
- **½ pound mushrooms, trimmed and sliced**
- **2 pounds boneless beef chuck or round steak, cut into 1-inch cubes**
- **1 teaspoon salt**
- **¼ teaspoon marjoram leaves**
- **¼ teaspoon thyme leaves**
- **⅛ teaspoon pepper**
- **1½ tablespoons flour**
- **¾ cup beef broth***
- **1½ cups red Burgundy**

Melt shortening in large skillet. Cook and stir onions and mushrooms until onions are tender; remove vegetables.

In same skillet, brown meat; add shortening if necessary. Sprinkle seasonings and herbs over meat. Mix flour and broth; stir into skillet. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in wine. Cover and simmer 1½ to 2 hours or until meat is tender. (Liquid should always just cover meat. If necessary, add more broth and wine—1 part broth to 2 parts wine.)

Gently stir in onions and mushrooms; cook 15 minutes or until heated through. **4 to 6 servings.**

*Beef broth can be made by dissolving 1 beef bouillon cube or 1 teaspoon instant beef bouillon in ¾ cup boiling water. Or use canned beef broth.

*A robust yet glamorous stew. Serve with a huge salad and thick toasted slices of French bread.*

# BEEF STROGANOFF

## BEEF STROGANOFF

**2 pounds beef tenderloin or sirloin steak**
**¼ cup butter or margarine**
**1 can (6 ounces) sliced mushrooms, drained**
**2 cans (10½ ounces each) condensed beef broth (bouillon)**
**⅓ cup instant minced onion**
**¼ cup catsup**
**1½ teaspoons garlic salt**
**⅓ cup Gold Medal flour**
**2 cups dairy sour cream**
**8 to 10 ounces uncooked medium noodles**
**3 tablespoons butter or margarine**

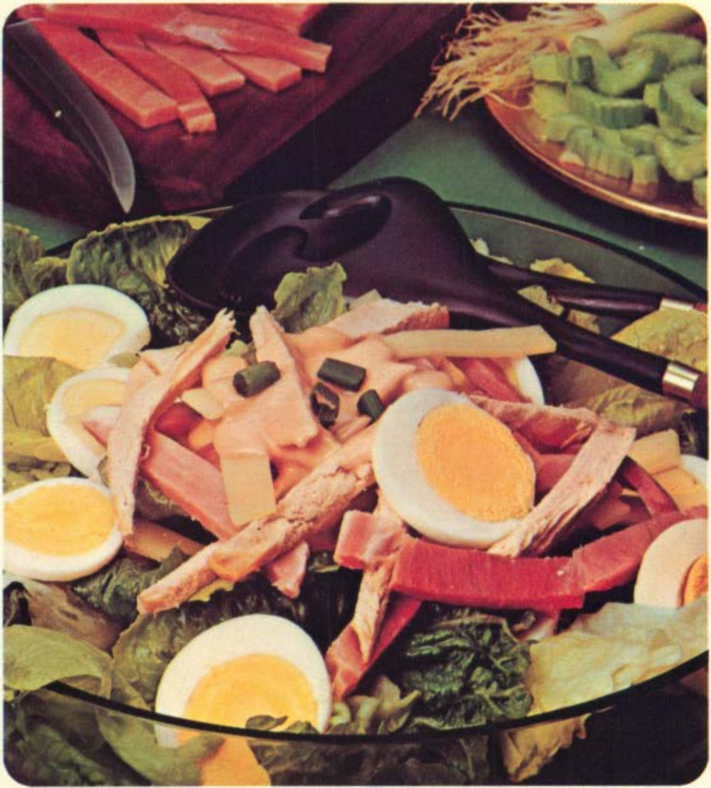
Cut meat across the grain into ¾-inch slices, then into strips 3x¼ inch. Melt ¼ cup butter in large skillet. Cook and stir mushrooms in butter about 5 minutes; remove mushrooms.

In same skillet, brown meat. Reserving ⅔ cup of the broth, stir in remaining broth, the onion, catsup and garlic salt. Cover and simmer 15 minutes. Blend reserved broth and the flour; stir into meat. Add mushrooms; heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in sour cream; heat through.

Cook noodles as directed on package; drain. Toss with 3 tablespoons butter. Serve with stroganoff. **6 to 8 servings.**

*A superb special occasion dish—perfect for a buffet party!*

# CHEF'S SALAD



## CHEF'S SALAD

**1 head lettuce, washed and chilled**
**1 small head romaine or endive, washed and chilled**
**1 cup julienne strips cooked meat (beef, ham, tongue)**
**1 cup julienne strips cooked chicken or turkey**
**1 cup julienne strips Swiss cheese**
**½ cup chopped green onion**
**½ cup sliced celery**
**1 can (2 ounces) anchovy fillets, drained**
**½ cup mayonnaise or salad dressing**
**¼ cup French dressing**
**Ripe olives**
**2 hard-cooked eggs, sliced**
**2 tomatoes, cut in wedges**

Into large salad bowl, tear lettuce and romaine into bite-size pieces (about 12 cups). Reserve a few strips of meat and cheese. Toss remaining meat and cheese strips, the onion, celery and anchovies with salad greens.

Blend mayonnaise and French dressing; pour over salad and toss. Garnish with reserved meat and cheese strips, the olives, egg slices and tomato wedges. **4 generous servings.**

**Russian Salad:** Add ½ cup each diced cooked beets, kidney beans (drained) and sauerkraut (drained), 1 to 2 tablespoons minced sardines, 1 medium potato, cooked and diced, and ¼ cup each diced cucumber and sweet pickle. Garnish with sieved hard-cooked egg and caviar.

*A complete meal in a salad bowl—some men prefer the traditional clear oil and vinegar dressing with this.*

# HOT GERMAN POTATO SALAD

# HOT GERMAN POTATO SALAD

**9 medium potatoes**
**6 slices bacon**
**¾ cup chopped onion**
**2 tablespoons flour**
**2 tablespoons sugar**
**2 teaspoons salt**
**½ teaspoon celery seed**
**Dash pepper**
**¾ cup water**
**⅓ cup vinegar**
**2 packages (12 ounces each) bratwurst**
**2 tablespoons shortening**

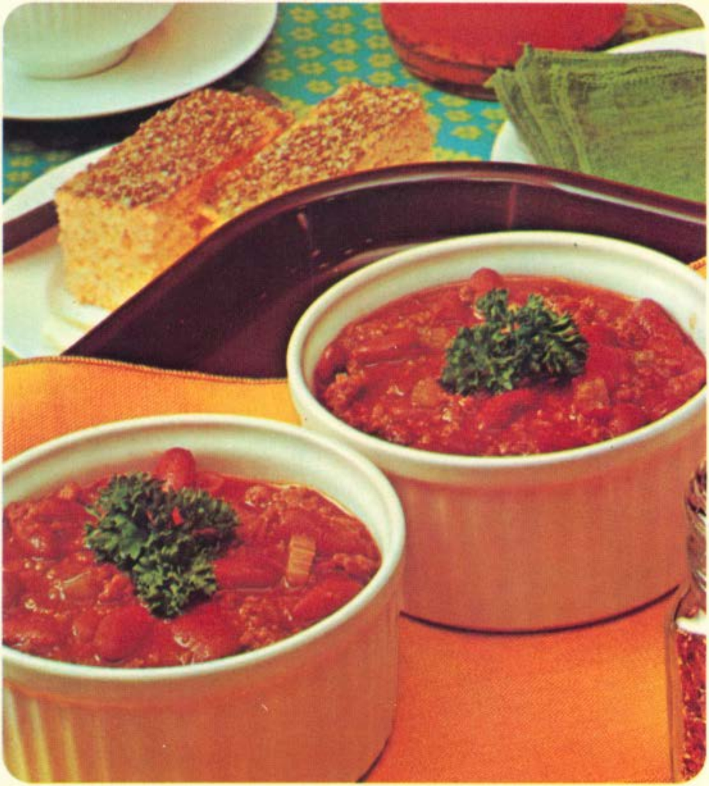
Pare potatoes. In saucepan, heat 1 inch salted water (½ teaspoon salt to 1 cup water) to boiling. Add potatoes. Cover; cook 30 to 35 minutes or until tender. Drain; set aside.

In large skillet, fry bacon until crisp; remove and drain. Cook and stir onion in bacon drippings until golden brown. Blend in flour, sugar, salt, celery seed and pepper. Cook over low heat, stirring until mixture is bubbly. Remove from heat. Stir in water and vinegar. Heat to boiling, stirring constantly. Boil and stir 1 minute.

Crumble bacon. Thinly slice potatoes. Carefully stir bacon and potatoes into hot mixture. Heat through, stirring lightly to coat potato slices.

In skillet, brown bratwurst in shortening, turning with tongs; do not pierce with a fork. Serve with potato salad. **5 or 6 servings.**

# WAYS WITH CHILI



## CHILI CON CARNE WITH TOMATOES

- **1 pound ground beef**
- **1 cup chopped onion**
- **1 cup chopped green pepper**
- **1 can (28 ounces) tomatoes**
- **1 can (8 ounces) tomato sauce**
- **2 teaspoons chili powder**
- **1 teaspoon salt**
- **⅛ teaspoon cayenne red pepper**
- **⅛ teaspoon paprika**
- **1 can (15½ ounces) kidney beans, drained**

In large skillet, cook and stir meat, onion and green pepper until meat is brown and onion is tender. Drain off fat. Stir in tomatoes (with liquid) and remaining ingredients except kidney beans.

Heat to boiling. Reduce heat; cover and simmer 2 hours, stirring occasionally. Stir in kidney beans; heat through. **4 or 5 servings (about 1 cup each).**

## PANTRY SHELF CHILI WITH CORN

- **1 can (15½ ounces) chili without beans**
- **3 tablespoons finely chopped onion**
- **1 can (12 ounces) corn with sweet pepper, drained**
- **½ cup grated Swiss or Cheddar cheese**

Heat oven to 350°. Pour chili into greased baking dish, 8x8x2 inches. Top with onion and corn; sprinkle with cheese. Bake 15 to 20 minutes or until cheese bubbles. **4 to 6 servings.**

# WAYS WITH HASH

## CRUSTY BEEF HASH WITH EGGS

Heat oven to 350°. Spread 2 cans (15 ounces each) canned corned beef or roast beef hash in greased 1½-quart baking dish. Bake 15 minutes or until heated through. With bottom of custard cup, make 5 or 6 deep hollows in hash.

Dot with butter. Break an egg into each hollow. Season with salt and pepper; cover with 1 tablespoon cream. Bake 20 minutes or until set. **5 or 6 servings.**

## INDIVIDUAL EGGS IN HASH NESTS

**1 can (15 ounces) corned beef hash**
**6 eggs**
**Salt and pepper**

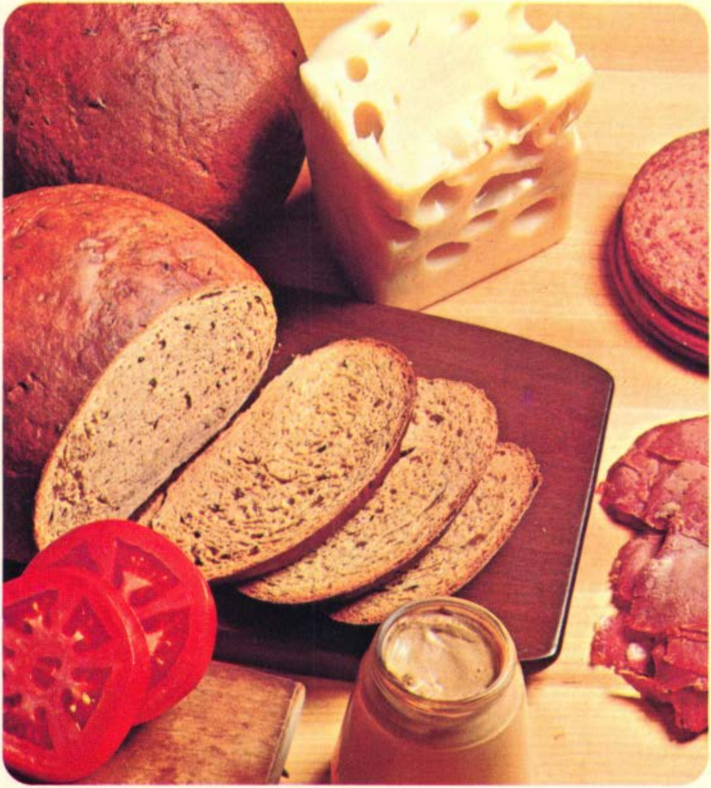
Heat oven to 350°. In each of six ungreased 5- or 6-ounce baking dishes, press about ¼ cup hash against bottom and side. Break 1 egg into each dish. Season with salt and pepper. Bake 20 to 25 minutes or until set. **6 servings.**

## SKILLET HASH

**2 cups chopped cooked beef**
**2 cups chopped cooked potatoes**
**⅔ cup chopped onion**
**2 tablespoons snipped parsley**
**½ teaspoon salt**
**⅛ teaspoon pepper**
**¼ cup shortening**
**⅔ cup water**

Combine beef, potatoes, onion, parsley, salt and pepper. Melt shortening in large skillet. Spread meat mixture in skillet. Brown hash 10 to 15 minutes, turning frequently with wide spatula. Stir in water. Cover; reduce heat and cook 10 minutes or until crisp. **4 servings.**

# PUMPERNICKEL BREAD



# PUMPERNICKEL BREAD

**3 packages active dry yeast**
**1½ cups warm water (105 to 115°)**
**½ cup molasses**
**4 teaspoons salt**
**2 tablespoons shortening**
**2 tablespoons caraway seed**
**2¾ cups rye flour**
**2¾ to 3¼ cups Gold Medal flour***
**Cornmeal**

Dissolve yeast in warm water. Stir in molasses, salt, shortening, caraway seed and rye flour. Beat until smooth. Mix in enough white flour to make dough easy to handle.

Turn dough onto lightly floured board. Cover; let rest 10 to 15 minutes. Knead until smooth, about 5 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double, about 1 hour. Punch down dough; round up, cover and let rise again until double, about 40 minutes.

Grease baking sheet; sprinkle with cornmeal. Punch down dough; divide in half. Shape each half into round, slightly flat loaf. Place loaves in opposite corners of baking sheet. Cover; let rise 1 hour.

Heat oven to 375°. Bake 30 to 35 minutes. **2 loaves.**

*If using self-rising flour, omit salt.

# CRUSTY HOT BREADS

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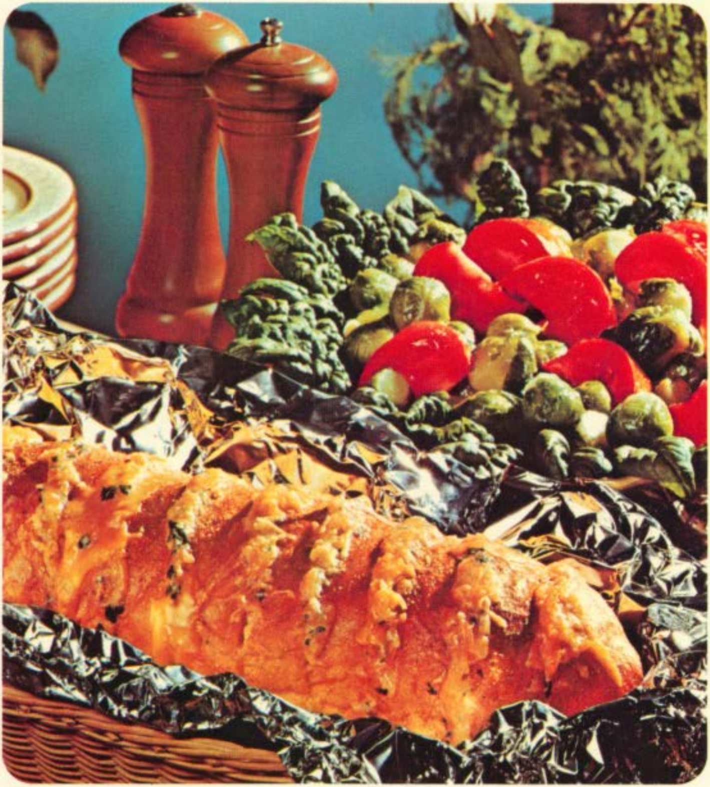


## HICKORY-CHEESE LOAF

**1 loaf (1 pound) French bread**
**½ cup soft butter or margarine**
**1 cup shredded natural sharp Cheddar cheese (4 ounces)**
**1 tablespoon snipped parsley**
**½ teaspoon hickory smoked salt**
**2 teaspoons Worcestershire sauce**

Cut bread diagonally into 1-inch slices. Mix remaining ingredients; spread on slices. Reassemble loaf; wrap securely in 28x18-inch piece of heavy-duty aluminum foil. Place on grill 4 inches from medium coals. Heat loaf 15 to 20 minutes, turning once. **6 to 8 servings.**

## SAVORY BUTTERED LOAF

Cut 1-pound loaf French bread into 1-inch slices or 1-pound loaf Vienna bread into ½-inch slices or split 8 large individual club rolls. Spread generously with one of the Butter Spreads (below).

Reassemble loaf or rolls; wrap securely in 28x18-inch piece of heavy-duty aluminum foil. Place on grill 4 inches from medium coals. Heat loaf 15 to 20 minutes, rolls 10 to 12 minutes, turning once. **24 to 28 slices or 8 rolls.**

**Butter Spreads:** Cream ½ cup soft butter or margarine with one of the following:

Garlic—1 medium clove garlic, crushed.
Onion—2 tablespoons minced onion or snipped chives.
Seeded—1 to 2 teaspoons celery, poppy or dill seed.

# REUBEN SANDWICHES

## REUBEN SANDWICHES

- 1/3 cup mayonnaise or salad dressing
- 1 tablespoon chili sauce
- 12 slices rye bread, buttered
- 1/2 pound sliced Swiss cheese
- 1/2 pound sliced cooked corned beef
- 1 can (16 ounces) sauerkraut, drained

Mix mayonnaise and chili sauce; spread on 6 slices bread. Layer cheese, corned beef and sauerkraut on spread slices; top with remaining bread slices. **6 sandwiches.**

**Rachel Sandwiches:** Omit mayonnaise and chili sauce; substitute Almond Coleslaw (below) for the sauerkraut.

### Almond Coleslaw

- 2 1/2 cups shredded cabbage
- 1/2 cup chopped celery
- 1/4 cup diced green pepper
- 1/4 cup diced cucumber
- 3 tablespoons minced onion
- 1/4 teaspoon salt
- Dash pepper
- 1/2 cup mayonnaise or salad dressing
- 2 or 3 tablespoons light cream
- 1/2 cup toasted slivered almonds

Combine all ingredients except mayonnaise, cream and almonds. Chill. Just before serving, blend mayonnaise and cream. Toss dressing and almonds with salad.

*For crusty, melt-in-your-mouth treats, butter both sides of the finished sandwiches and grill.*

# CHOCOLATE CHIP COOKIES

## CHOCOLATE CHIP COOKIES

**⅔ cup shortening**
**⅔ cup butter or margarine, softened**
**1 cup granulated sugar**
**1 cup brown sugar (packed)**
**2 eggs**
**2 teaspoons vanilla**
**3 cups Gold Medal flour***
**1 teaspoon soda**
**1 teaspoon salt**
**1 cup chopped nuts**
**2 packages (6 ounces each) semisweet chocolate pieces**

Heat oven to 375°. Mix thoroughly shortening, butter, sugars, eggs and vanilla. Blend in remaining ingredients. (For a softer, rounder cookie, add ½ cup flour.)

Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased baking sheet. Bake 8 to 10 minutes or until light brown. Cool slightly before removing from baking sheet. **About 7 dozen cookies.**

*If using self-rising flour, omit soda and salt.

**Salted Peanut Cookies:** Substitute 2 cups salted peanuts for the chocolate pieces and chopped nuts. Before baking, flatten each cookie with bottom of glass that has been greased and dipped in sugar.

*To bake fresh cookies on short notice, keep a supply of cookie dough in the freezer. Wrap it in an airtight freezer container, aluminum foil or plastic wrap. Thaw it until just soft enough to spoon onto baking sheet. Both cookie dough and baked cookies can be frozen and stored from 9 to 12 months.*

# BUTTERMILK DOUGHNUTS

# BUTTERMILK DOUGHNUTS

**3⅓ cups Gold Medal flour***
**1 cup sugar**
**2 teaspoons baking powder**
**1 teaspoon soda**
**½ teaspoon salt**
**½ teaspoon cinnamon**
**¼ teaspoon nutmeg**
**2 tablespoons shortening**
**2 eggs**
**¾ cup buttermilk**

Heat fat or oil (3 to 4 inches) to 375° in deep fat fryer or kettle. Measure 1½ cups flour and the remaining ingredients into large mixer bowl. Blend ½ minute on low speed, scraping bowl constantly. Beat 2 minutes medium speed, scraping bowl occasionally. Stir in remaining flour.

Turn dough onto well-floured cloth-covered board; roll around lightly to coat with flour. Gently roll dough ⅜ inch thick. Cut with floured doughnut cutter.

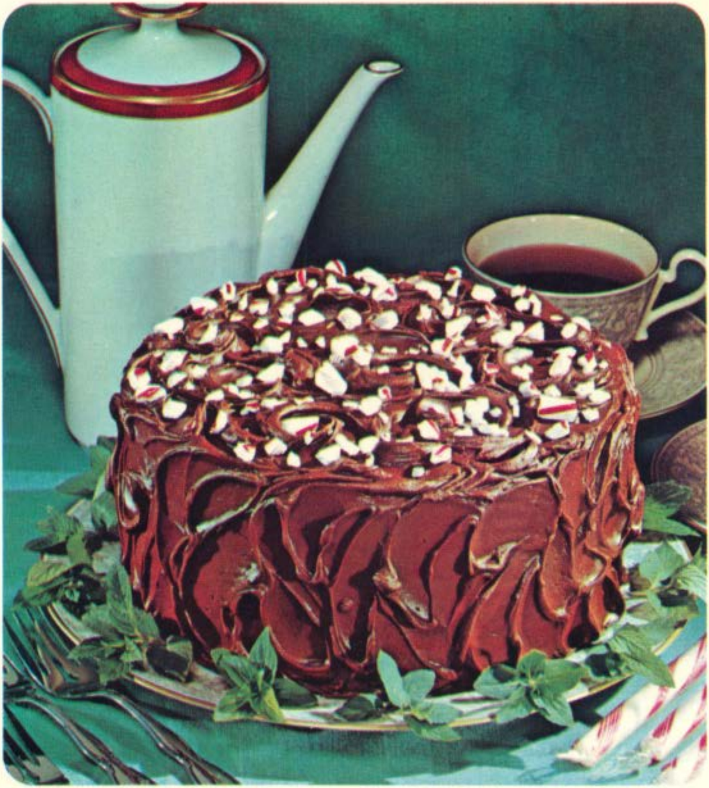
With wide spatula, slide doughnuts into hot fat. Turn doughnuts as they rise to surface. Fry 2 to 3 minutes or until golden brown on both sides. Carefully remove from fat; do not prick the surface. Drain. Serve plain, sugared or frosted. **2 dozen doughnuts.**

*Do not use self-rising flour in this recipe.

*Deep Fat Frying Tips: The right temperature of fat is so important for tender, light doughnuts! If too hot, doughnuts brown before they cook through; if too cool, they became grease-soaked.*

*To test temperature without a thermometer, drop a bread cube into the fat. At 375° it should brown in 60 seconds.*

# FAVORITE CHOCOLATE CAKES



## PEPPERMINT FUDGE SOUR CREAM CAKE

**1 package of our sour cream chocolate fudge frosting mix**
**1½ cups whipping cream**
**1 package of our sour cream chocolate fudge cake mix**
**¼ teaspoon peppermint extract**
**½ cup crushed peppermint candy (about 5 sticks)**

In small mixer bowl, chill frosting mix (dry) and whipping cream at least 1 hour. Bake cake in 2 layer pans, 8x1½ inches, as directed on package.

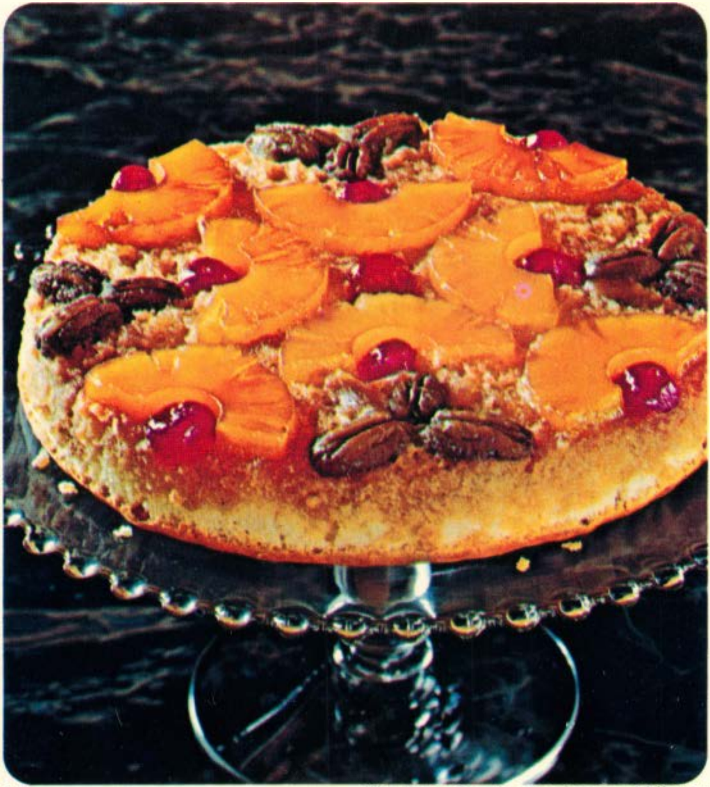
Add peppermint extract to frosting mixture; beat until stiff. Fill layers and frost cake. Sprinkle peppermint over top. Because of the whipping cream, refrigerate any leftover cake.

## TRIPLE FUDGE CAKE

**1 package of our devils food cake mix**
**1 can of our chocolate pudding (2 cups)**
**1 egg**
**½ cup semisweet chocolate pieces**
**½ cup coarsely chopped nuts**

Heat oven to 350°. Grease and flour baking pan, 13x9x2 inches. Blend cake mix (dry), pudding and egg, beating by hand or with mixer 1 to 2 minutes. Pour into pan; sprinkle batter with chocolate pieces and nuts. Bake 35 to 45 minutes or until wooden pick inserted in center comes out clean. Serve warm or cold.

# PINEAPPLE UPSIDE-DOWN CAKE



## PINEAPPLE UPSIDE-DOWN CAKE

**¼ cup butter or margarine**
**½ cup brown sugar (packed)**
**1 can (8½ ounces) pineapple slices, drained and cut into halves**
**Maraschino cherries**
**Pecan halves**
**1 package of our yellow cake mix**

Heat oven to 350°. Melt butter over low heat in layer pan, 9x1½ inches. Sprinkle brown sugar evenly over butter. Arrange pineapple halves, cherries and pecans over sugar mixture.

Prepare cake mix as directed on package. Pour half the batter* (about 2½ cups) evenly over fruit in pan. Bake 35 to 45 minutes or until wooden pick inserted in center comes out clean. Invert at once onto serving plate. Leave pan over cake a few minutes. Serve warm plain or with whipped cream. **9 servings.**

*Bake remaining batter in 8- or 9-inch layer pan as directed on package. Use as desired or freeze.

**Apricot Upside-down Cake:** Substitute 1 can (17 ounces) apricot halves, drained, for the pineapple.

**Peach Upside-down Cake:** Substitute 1 can (17 ounces) sliced peaches, drained, for the pineapple.

# CHERRY-BANANA PIE

## CHERRY-BANANA PIE

**9-inch Baked Pie Shell (below)**
**1 can (16 ounces) pitted red tart cherries**
**1 cup sugar**
**3 tablespoons cornstarch**
**1 tablespoon butter**
**½ teaspoon cinnamon**
**1 teaspoon almond extract**
**2 medium bananas**

Bake pie shell. In saucepan, mix cherries (with liquid), sugar and cornstarch. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir in butter; cool. Stir in cinnamon and almond extract.

Slice bananas in layers into baked pie shell. Pour filling over banana slices; chill until set.

**9-inch Baked Pie Shell:** Heat oven to 475°. Measure 1 cup Gold Medal flour* and ½ teaspoon salt into bowl. Cut in ⅓ cup plus 1 tablespoon shortening thoroughly. Sprinkle in 2 to 3 tablespoons cold water, 1 tablespoon at a time, mixing until all flour is moistened and dough almost cleans side of bowl (1 to 2 teaspoons water can be added if needed).

Gather dough into ball; shape into flattened round on lightly floured cloth-covered board. With floured stockinet-covered rolling pin, roll dough 2 inches larger than inverted pie pan.

Fold pastry into quarters; unfold and ease into pan. Trim overhanging edge 1 inch from rim of pan. Fold and roll pastry under, even with pan. Flute; prick bottom and side thoroughly with fork. Bake 8 to 10 minutes.

*If using self-rising flour, omit salt. Pie crusts made with self-rising flour differ in flavor and texture from those made with plain flour.

# DEEP DISH APPLE PIE

## DEEP DISH APPLE PIE

**Pastry for 9-inch One-crust Pie (below)**
**1½ cups sugar**
**½ cup Gold Medal flour***
**1 teaspoon nutmeg**
**1 teaspoon cinnamon**
**¼ teaspoon salt**
**12 cups thinly sliced pared apples**
**2 tablespoons butter or margarine**

Heat oven to 425°. Prepare pastry. Stir together sugar, flour, nutmeg, cinnamon and salt; mix with apples. Turn into ungreased baking pan, 9x9x2 inches; dot with butter. Unfold pastry over fruit; fold edges under just inside edge of pan.

Bake 1 hour or until juice begins to bubble through slits in crust. Best served warm. **9 servings.**

*If using self-rising flour, omit salt.

**Pastry for 9-inch One-crust Pie:** Measure 1 cup Gold Medal flour* and ½ teaspoon salt into bowl. Cut in ⅓ cup plus 1 tablespoon shortening thoroughly. Sprinkle in 2 to 3 tablespoons cold water, 1 tablespoon at a time, mixing until all flour is moistened and dough almost cleans side of bowl (1 to 2 teaspoons water can be added if needed).

Gather dough into ball; shape into flattened square on lightly floured cloth-covered board. With floured stockinet-covered rolling pin, roll dough into 10-inch square. Fold pastry in half; cut slits near center.

*If using self-rising flour, omit salt. Pie crusts made with self-rising flour differ in flavor and texture from those made with plain flour.

# CHILDREN'S PARTIES

**DIVIDER CARD**

The Betty Crocker Recipe Card Library

## *about* CHILDREN'S PARTIES...

Take your pick of these lively party ideas, carefully selected with an eye to the tastes of young guests from toddlers and Little Leaguers to pre-teen girls and boys.

Here are 27 party themes for every occasion—birthdays, rag doll tea parties and rodeo roundups, to name but three. There are recipes to match, suggestions for invitations, decorations and party games with whimsical, easy-to-decorate cakes.

Tailor your party to the interests of the young host or guest of honor if he loves clowns or animals or pirates; create spooky goings-on for Halloween or dip and color eggs for Easter. And remember that half the fun is in the helping—so let your children plan and cook along with you. Parties, you know, are the happiest memories childhood can bring!

Cordially,

Betty Crocker

*Pictured: World Cake (card 6), Ladybug Cake (card 1), Pink Popcorn Surprises (card 26) and Panda Cake (card 17).*

# CHILDREN'S PARTIES

1. Arty-Party
   (Ladybug Cake)
2. Rodeo Round-up
   (Branded Pancakes)
3. African Safari
   (Jungle Parade Cake)
4. Adventure in Space
   (Space Visitors)
5. Age of Aquarius
   (Zodiac Cake)
6. Far Away Places
   (World Cake)
7. Lolligog Party
   (Lollipops)
8. Pirate Party
   (Treasure Chest Cake)
9. Train Party
   (Choo Choo Cake)
10. Backwards Party
    (Breakfast Bars)
11. Princess Party
    (Crown Cake)
12. Hobo Hike
    (Hobo Dinners, Shaggy Dogs)
13. Animal Friends Party
    (Dancing Bear Cake)
14. Have a Ball!
    (Baseball Mitt Cake)
15. Rag Doll Tea Party
    (Raggedy Ann Salad,
    Marguerites)
16. North Pole Party
    (Igloo Cake)
17. Slumber Party
    (Panda Cake)
18. Spooks 'n Goblins Party
    (Black Cat Cupcakes,
    Fluffy Frosting)
19. Neighborhood Egg Dip
    (Bunny Cake)
20. Be a Clown Party
    (Clown Cupcakes,
    Sloppy Joes)
21. Backyard Parade
    (Fudgy Caramel Apples)
22. I Love a Balloon
    (Balloon Cake, Butter
    Cream Frosting)
23. Gay Nineties Ice-cream Party
    (Banana Splits, Kookie
    Kat Sundaes)
24. Patriotic Birthday Party
    (Little Logs, Hamburgers)
25. Winter Fun Party
    (Snowman Cake, Cheery
    Cherry Drink)
26. Paper Bag Party
    (Pink Popcorn Surprises)
27. Tell Me a Story Party
    (Chicken Little Cake,
    White Mountain Frosting)

## SPECIAL HELPS FOR PARTY CAKES

To frost and serve large cakes, such as Panda and Snowman (*CHILDREN'S PARTIES* cards 17, 25), use a large tray, a plain breadboard or one covered with paper or foil. Or outline the shape of the cake on cardboard and cut around it to make a backing for the cake.

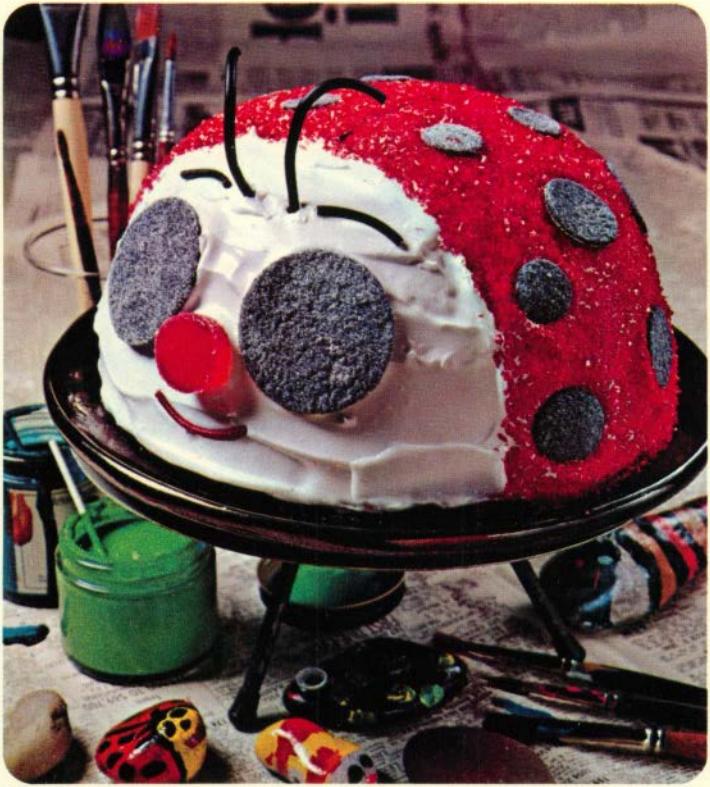
Mix and match cakes and parties. Space Visitors (*CHILDREN'S PARTIES* card 4), for instance, can double as ghosts or snowmen. Slice off bottoms to help them stand.

## DO'S AND DON'TS FOR HAPPY PARTIES

DO:
- Plan the number of guests to correspond roughly to the age of the party child.
- If you feel unsure, ask a friend or older child to help you.
- Give *every* child a prize of some kind.
- Keep menus simple.
- Set a definite going-home time.
- Smile! Set the mood for the party.

DON'T:
- Expect the birthday child to behave perfectly. Excitement runs high!
- Get excited or cross. The memory of a wonderful time will live for years.

# ARTY-PARTY



## LADYBUG CAKE

*It's a rock painting party! Cut out invitations in the shape of an artist's palette and find lots of round, smooth rocks, brushes, paints and paper towels. Use the Ladybug Cake as a model and eat it later! The rocks go home with each guest for paperweights or doorstops.*

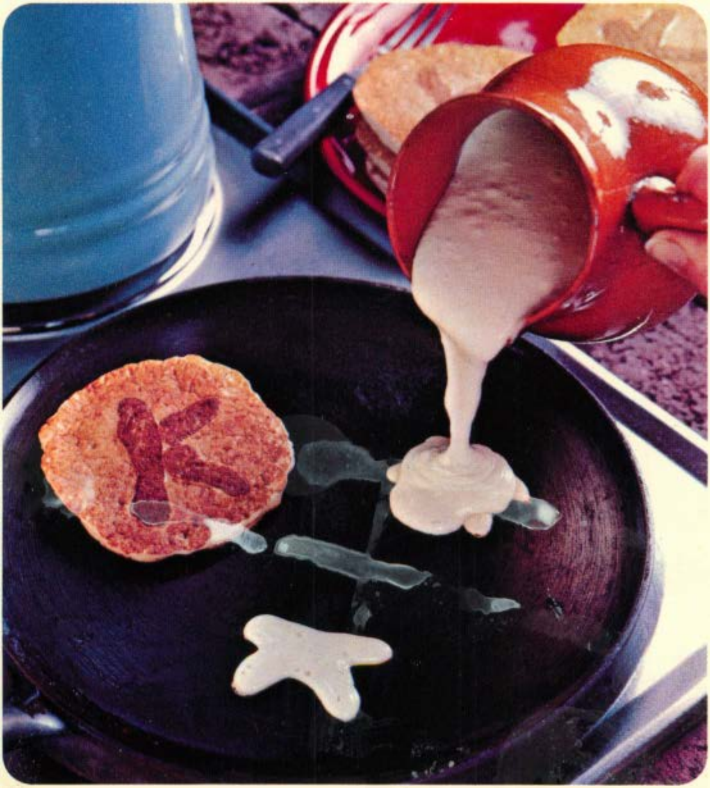
Heat oven to 300°. Grease and flour 1½-quart round baking dish. Prepare our pound cake mix as directed on package except —pour batter into baking dish. Bake 1 hour 5 to 10 minutes or until wooden pick inserted in center comes out clean. Cool cake 10 minutes; remove from dish. Prepare our fluffy white frosting mix as directed on package.

Place cake flat side down on serving plate or tray. Frost cake. Make face on side of cake, using black gumdrop slices for eyes, red gumdrop slice for nose, red shoestring licorice for mouth and black shoestring licorice for eyebrows and antennae.

For colored shell of ladybug, sprinkle red sugar over cake about 2 inches from curved edge of face. Place black gumdrop slices for spots on shell; use black shoestring licorice for stripe across center of shell.

*Serve Tinted Milk with the Ladybug Cake. Young artists will love it. Brighten each 8-ounce glass of milk by adding 1 tablespoon honey and 1 tablespoon grape or orange juice. Stir thoroughly and serve at once.*

# RODEO ROUND-UP



## BRANDED PANCAKES

*Western parties are fun for big or little boys. If you can, arrange to rent or borrow a horse or pony and give rides. If not, start with active, outdoor games and relays. When everyone's hungry, each cowboy can put his own special brand on the Branded Pancakes.*

**2 cups Bisquick baking mix**
**1 egg**
**1⅓ cups milk**

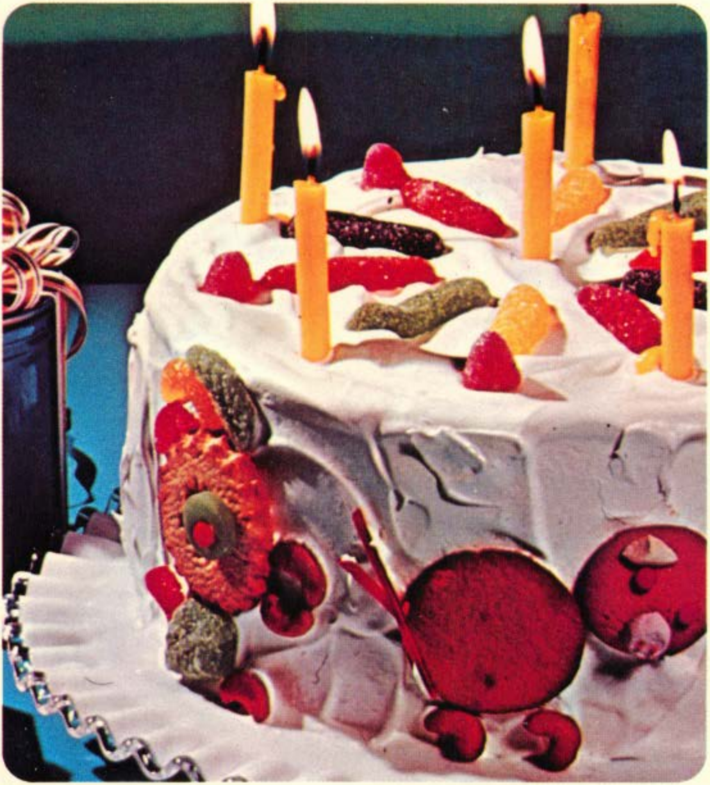
Beat all ingredients with rotary beater until smooth. Grease griddle if necessary. Drizzle batter from teaspoon onto hot griddle to form an initial. (Initials must be made backwards to make them appear right when pancakes are served.)

When bottom side of initial is brown, pour about ¼ cup batter over initial. Turn when bubbles appear. Bake other side until golden brown. **About 18 pancakes.**

*For a hilarious finish, play Wild West Story: Find a cowboy story to read that has lots of action. Arrange chairs in a loose circle. Assign a sound effect ahead of time to each child ("whinny" for horse, "yipee!" for cowboy, "woof" for dog, "whoa" when rider stops).*

*As you read the story, each child gives the sound his character makes. If you don't mind the commotion, have each child run around his chair every time he makes his sound effect.*

# AFRICAN SAFARI



# JUNGLE PARADE CAKE

*Make your party a "jungle" with giant flowers, glossy leaves, crepe paper snakes and bunches of real or artificial bananas. Perhaps your guests will create their own cookie-candy animals to put on the cake.*

Bake any flavor of our layer cake mixes in 2 layer pans, 9x1½ inches, as directed on package. Prepare our fluffy white frosting mix as directed on package. Reserve small amount of frosting for making cookie-candy animals; frost cake with remaining frosting.

Decorate top of cake with candles, whole gumdrops and strips of colored gumdrops arranged in spoke-fashion. Decorate sides of cake with cookie-candy animals: Use cookies for bodies and heads. With the reserved frosting, attach marshmallows, cut-up gumdrops, nuts, corn puffs and pretzels to cookies for legs, faces, ears and tails.

*Scrambled Animals—a good game for 10- to 11-year-olds. Give each player a list of Jungle Animals (below) and a pencil. Prepare an answer sheet for yourself (below). First child to finish is the winner. Time limit: about 10 minutes.*

### Jungle Animals

1. onli (lion)
2. neeltaph (elephant)
3. nomyek (monkey)
4. accopek (peacock)
5. lagonimf (flamingo)
6. seroorinch (rhinoceros)
7. grite (tiger)
8. areb (bear)
9. photopsuimap (hippopotamus)
10. esla (seal)
11. almla (llama)
12. riffgea (giraffe)
13. okoranga (kangaroo)
14. unpinge (penguin)

# ADVENTURE IN SPACE

# SPACE VISITORS

*Serve these fat little Space Visitors with wooden pick-jelly bean antennae after a trip to the planetarium, the museum or a science fiction movie! Other ideas for the Space Visitors are on the back of the contents card.*

**1 package active dry yeast**
**¾ cup warm water (105 to 115°)**
**2 eggs**
**¼ cup shortening**
**⅓ cup sugar**
**1 teaspoon salt**
**2 teaspoons nutmeg**
**3½ cups Gold Medal flour***
**Currants**
**1 egg, beaten**

In large mixer bowl, dissolve yeast in warm water. Add 2 eggs, the shortening, sugar, salt, nutmeg and 1¾ cups of the flour. Beat 2 minutes on medium speed, scraping bowl frequently. Mix in enough remaining flour to make dough smooth. Scrape batter from side of bowl. Cover; let rise in warm place until double, about 45 minutes.

Stir down dough by beating about 25 strokes. Turn dough onto lightly floured board and divide into 12 equal parts; divide each part in half again. Shape 12 parts into plump ovals about 4 inches long for bodies. With slightly more than half each of the remaining parts, shape 12 balls for heads. With the remaining parts, shape twelve 4-inch ropes; cut each rope in half for arms.

Place figures about 3 inches apart on greased baking sheet. Press currants firmly into heads for eyes and mouths. Let rise until double, about 45 minutes. Heat oven to 350°. Brush rolls lightly with beaten egg. Bake about 15 minutes or until golden brown. Insert wooden picks in heads for antennae. **12 buns.**

**If using self-rising flour, omit salt.*

# AGE OF AQUARIUS

# ZODIAC CAKE

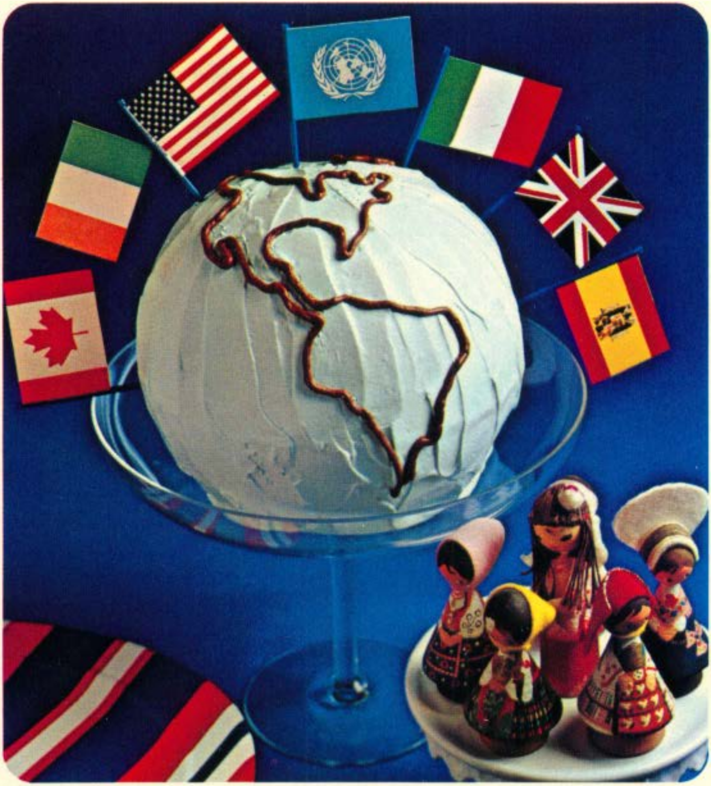
*Everybody's talking about astrology, so find out the birth month and day for each child and give horoscopes as favors. Ask a friend to dress up as a gypsy and tell fortunes. Serve a bowlful of rainbow-colored ice-cream ball "planets" with your sunshiny Zodiac Cake.*

Bake our orange cake mix in 2 layer pans, 9x1½ inches, as directed on package. Prepare our lemon fluff frosting mix as directed on package; reserve ¼ cup frosting. Frost cake with remaining frosting.

Arrange candy corn in circle for the sun on center top of cake. Stir 6 to 7 tablespoons sifted confectioners' sugar into reserved frosting. Tint frosting orange with a drop of red food color. Use Envelope Cone (below) or writing tip to make a face on the sun and signs of the zodiac around edge of cake.

**Envelope Cone:** Place frosting in envelope; fold sides to make cone. Cut off a tiny corner of envelope for tip. Hold the cone at a 45° angle to write or draw. It's wise to try a few practice strokes on waxed paper.

# FAR AWAY PLACES



# WORLD CAKE

*Cut out invitations in the shape of a globe and ask each child to dress in the costume of a special country or be ready to tell about one. It is a good idea to assign countries to the children to avoid duplication. You can hold a mini-Olympics in the form of relays, races and shoe-kicking contests.*

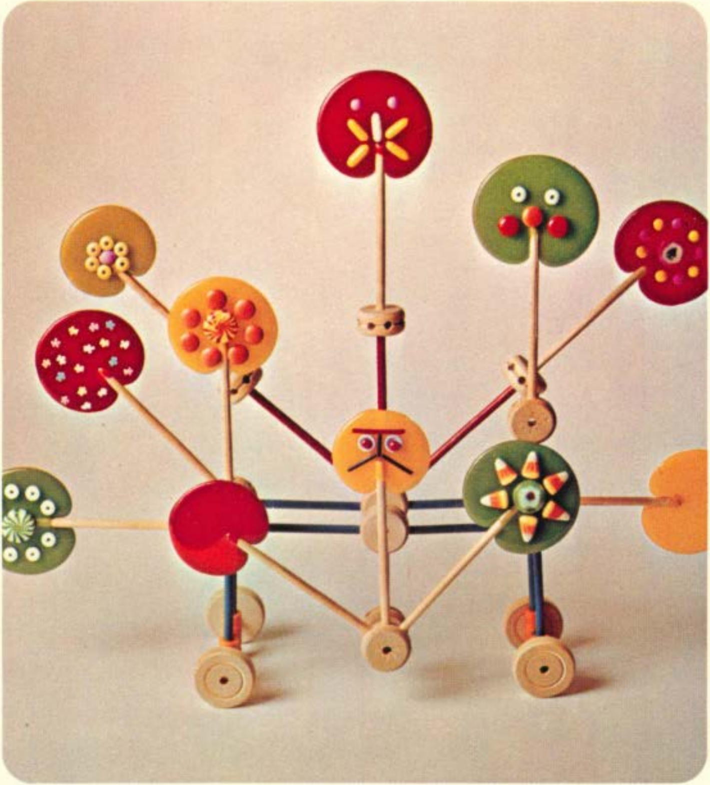
Heat oven to 300°. Grease and flour two 1½-quart round baking dishes. Prepare separately 2 packages of our pound cake mix as directed on package except—pour batter for each into baking dishes. Bake 1 hour 5 to 10 minutes or until wooden pick inserted in center comes out clean.

Cool cakes 10 minutes; remove from baking dishes. Prepare 2 packages of our fluffy white frosting mix as directed on packages. Tint frosting with few drops blue food color.

Place one cake round side down on plate. If flat side has rounded slightly during baking, slice off thin piece to make level. Frost top with tinted frosting. Cut thin slice from flat side of second cake if necessary. Place flat side down on first cake to make a globe shape. Frost cake with tinted frosting.

Melt 1 ounce unsweetened chocolate and 1 teaspoon butter or margarine over hot water. Remove from heat; blend in 1 cup sifted confectioners' sugar and 1 tablespoon hot water. Beat until smooth. Fill Envelope Cone (*CHILDREN'S PARTIES* card 5) with chocolate icing; draw outlines of continents on cake. Trim with tiny flags to represent different countries.

# LOLLIGOG PARTY



# LOLLIPOPS

*Circle party invitations with large and small question marks—"What does a lolligog look like? We don't know! If you come dressed like what you think a lolligog looks like, perhaps we'll find out!" For favors, give jolly homemade lollipops with faces. Build a lolligog centerpiece with lollipops, wooden pointed sticks and spools.*

**18 lollipop sticks**
**¼ cup butter or margarine**
**½ cup light corn syrup**
**¾ cup sugar**
**Few drops food color**

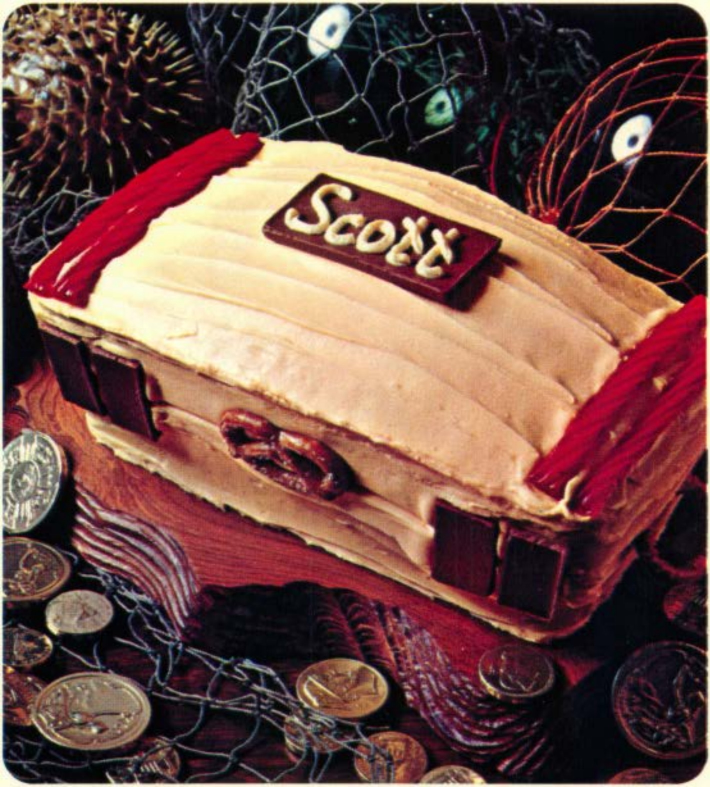
Arrange lollipop sticks on lightly buttered baking sheet. In 1-quart saucepan, combine butter, corn syrup and sugar. Heat to boiling over medium-high heat, stirring occasionally. Reduce heat to medium.

Continue cooking, stirring frequently, to 270° on candy thermometer or until a few drops of syrup dropped into very cold water separate into threads that are hard but not brittle. Remove from heat. Stir in food color.

Drop mixture by tablespoonfuls over end of each lollipop stick. If desired, while lollipops are hot, press on candy decorations. Cool lollipops thoroughly before removing from baking sheet. To decorate when cool, brush underside of candy decorations with corn syrup; press onto lollipops. **Eighteen 2-inch lollipops.**

*Serve with chicken drumsticks, buttered peas, carrot sticks and shimmery fruit gelatin.*

# PIRATE PARTY



# TREASURE CHEST CAKE

*The very best kind of birthday party for a little boy! Torn brown paper treasure map invitations with a big X at your address...a pirate's ugly contest...and a treasure hunt! Divide the "pirates" into 2 teams and start them with separate, easily found clues. The treasure—a bucket full of ice and cold soda pop and Treasure Chest Cake.*

Bake our pound cake mix in loaf pan, 8½x4½x2½ inches, as directed on package. Prepare our orange frosting mix as directed on package; reserve 2 tablespoons frosting. Frost cake with remaining frosting.

Press cloverleaf pretzels into frosting for handles and lock. Use rope licorice for straps, squares of milk chocolate candy for hinges and a block of squares for nameplate on top.

To reserved frosting, add 3 to 4 tablespoons confectioners' sugar. Use Envelope Cone (*CHILDREN'S PARTIES* card 5) or writing tip to write the name of the birthday child on nameplate. Sprinkle foil-covered chocolate coins around cake or give each guest a packet of coins as a favor.

*A quiet game at a high-pitched party is a blessing for the hostess. One calming sit-in-a-circle game children never seem to tire of is called "I See Something."*

*One child chooses an object and describes its color—the others take turns guessing. The best guesser wins, and so on until everybody's had a turn and mother's had a rest!*

# TRAIN PARTY

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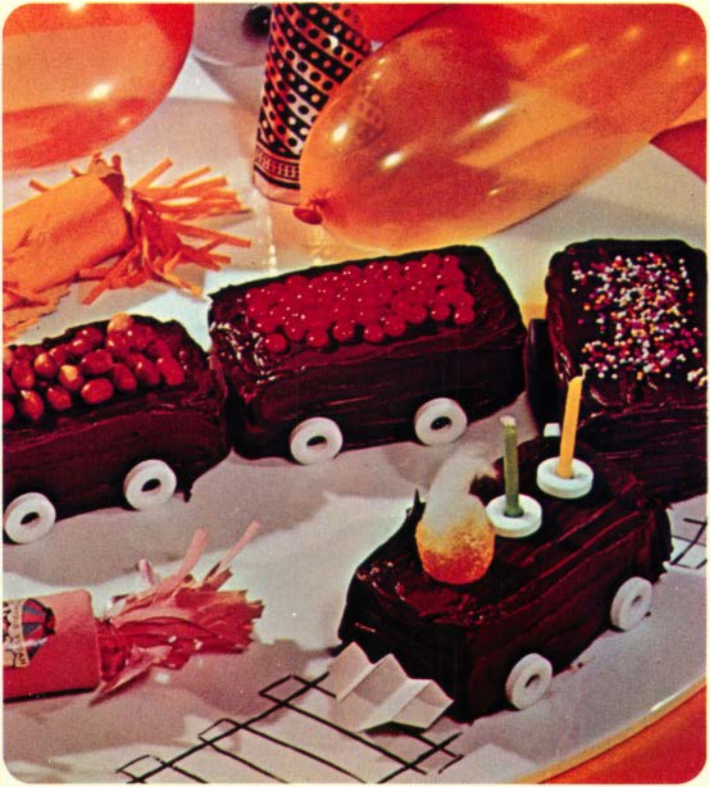


# CHOO CHOO CAKE

*Trains are among the first wonders youngsters love! Make a paper carton living room train with engine, caboose and tickets for all. Or take the children to the depot to watch the trains come and go. (Be sure there are enough mothers to help keep track of everyone.) Even more exciting is a short ride on the train! When it's time to come home and eat, pretend that you are in the dining car.*

Heat oven to 350°. Grease and flour 6 loaf pans, 4½x2½x2 inches, and 1 layer pan, 9x1½ inches. Prepare any flavor of our layer cake mixes as directed on package except—fill each loaf pan ½ full with batter; pour remaining batter into layer pan. Bake loaves 20 to 25 minutes, layer 25 to 30 minutes or until top springs back when touched lightly. Cool.

Place loaves top side down on large tray or individual serving plates. (Use layer as desired.) Prepare our chocolate fudge frosting mix as directed on package. Frost loaves.

Use candy circle mints for wheels and candleholders, a large gumdrop for the smokestack and a sprinkling of one of the following on each of four cars for "cargo": nonpareils, red cinnamon candies, peanuts and colored sugar.

*Serve with grilled cheese sandwiches, dill pickles and milk.*

# BACKWARDS PARTY

# BREAKFAST BARS

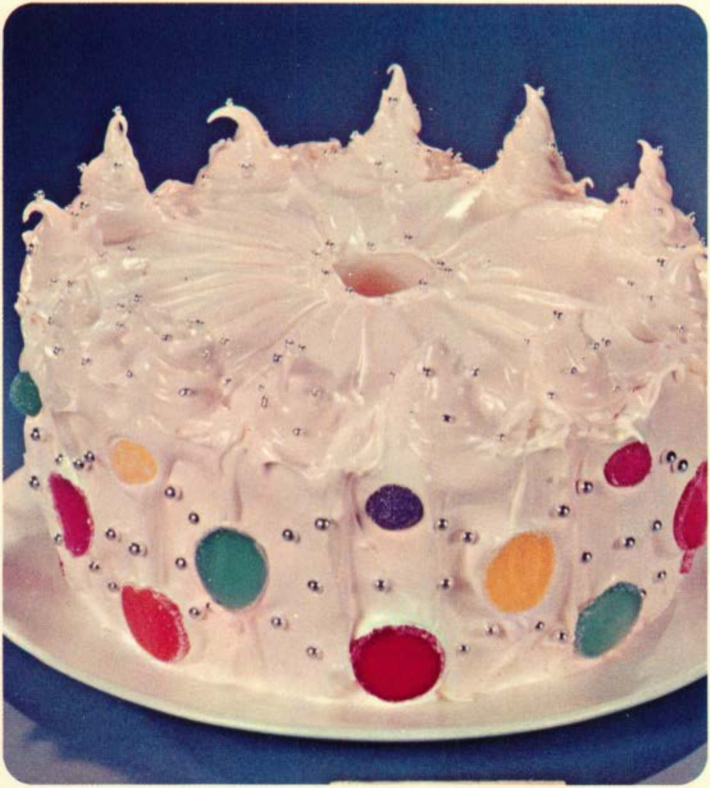
*Everything backwards—a fine party for April Fool's or any day. Tell guests to dress backwards, let them in the back door walking (you guessed it!) backwards. Invite the children by phone, but pass out actual invitations at going-home time. Spell names backwards on place cards. Schedule the party for late afternoon, but serve these nutritious Breakfast Bars.*

**½ cup butter or margarine**
**32 large marshmallows or**
**3 cups miniature marshmallows**
**½ cup peanut butter**
**½ cup nonfat dry milk**
**¼ cup orange-flavored instant breakfast drink**
**1 cup raisins**
**4 cups Cheerios cereal**

Butter baking pan, 9x9x2 inches. In large saucepan, melt butter and marshmallows over low heat, stirring constantly. Stir in peanut butter until melted. Stir in milk and breakfast drink. Remove from heat: fold in raisins and cereal, stirring until evenly coated. Turn into pan. With buttered hands, pat evenly in pan. Cool thoroughly. Cut into bars. **1 dozen bars.**

*A refreshing party drink to go with these power-packed bars is Monkey Juice: Add ½ mashed banana to each 8-ounce glass of milk and stir thoroughly.*

# PRINCESS PARTY



## CROWN CAKE

*Especially for little girls! If it's an after-school party, they can bring their costumes and "dress up" together. Count on their spending most of their time in front of the mirror!*

Bake our lemon chiffon cake mix as directed on package. Trim top to make level; place top side up on serving plate.

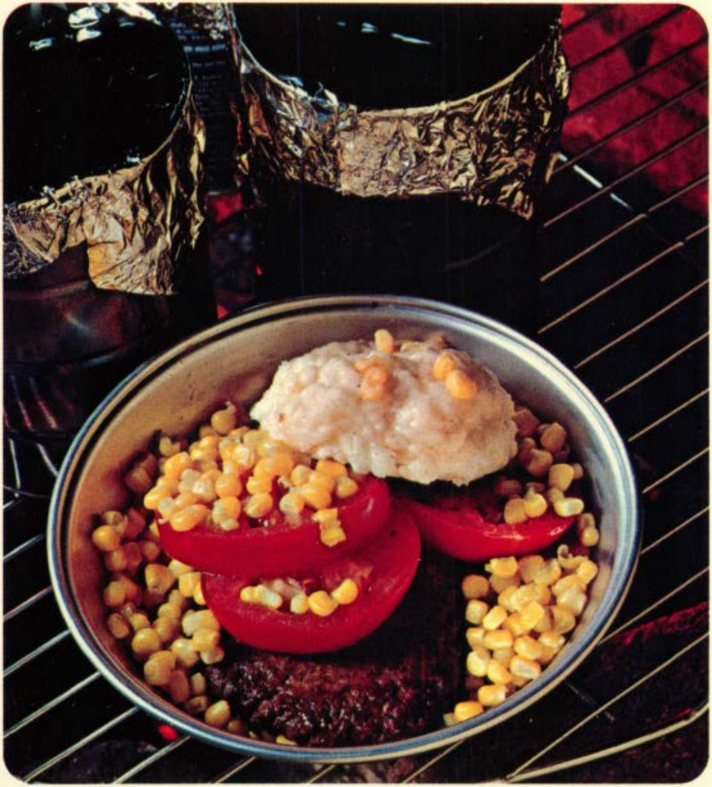
Prepare our fluffy white frosting mix as directed on package; reserve ½ cup frosting. Frost cake with remaining frosting, using up and down strokes of spatula on side of cake and radiating strokes from center to edge on top.

Drop the reserved frosting by spoonfuls around top edge of cake, swirling each into a peak to resemble the point of a crown. Place silver dragées on each point of crown. Press more dragées and slices of colored gumdrops on cake.

*A guessing game that's fun for young ladies is Ladies in Waiting: Sit in a circle with the children and tell them, "To please the Queen you must bring her a present. If she likes it you can be a lady in waiting.*

*"If not, you can try again when it is your turn. There is a trick connected with the presents the Queen likes, and if you listen carefully, you will be able to figure it out." The trick is that each person must bring the Queen a present that begins with the same letter as her first name.*

# HOBO HIKE



# HOBO DINNERS

*Answer the call of the open road with a combination hike and cook-out. You'll need a 1-pound coffee can for each hiker. Destination—a surprise spot nearby, where a friend has coals heating.*

**1 pound ground beef**
**4 tomatoes, sliced**
**1 can (17 ounces) whole kernel corn, drained**
**Salt and pepper**
**Butter or margarine**
**1 cup Bisquick baking mix**
**⅓ cup milk**

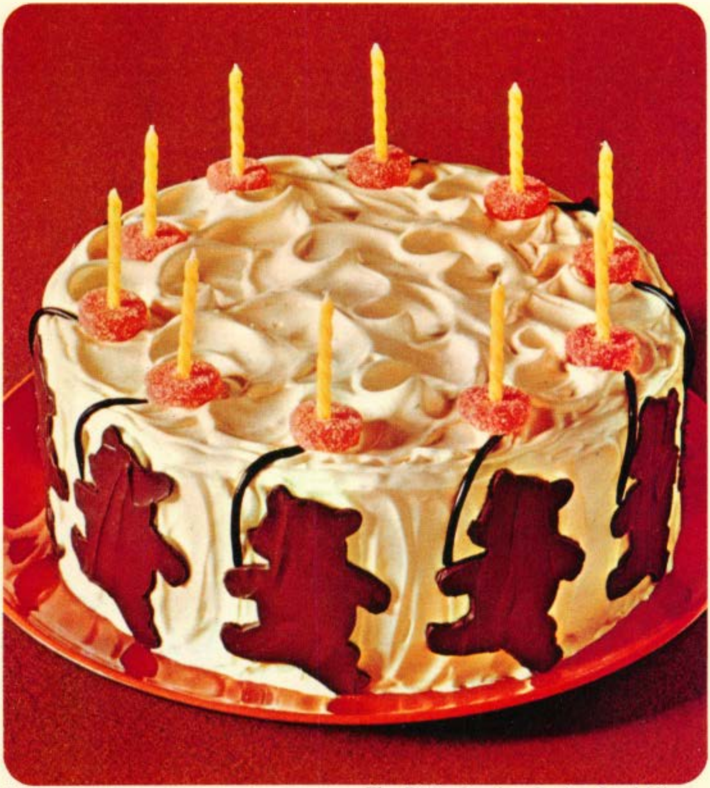
Shape meat into 4 patties; place one patty in each of 4 lightly greased 1-pound coffee cans. Top each patty with 3 tomato slices and ¼ of the corn. Season with salt and pepper; dot with butter. Cover each can tightly with heavy-duty aluminum foil.

Place cans on grill 3 to 4 inches from hot coals; cook 20 to 30 minutes. Stir baking mix and milk to a soft dough; drop by spoonfuls into each can. If desired, sprinkle with chives, parsley, garlic salt or onion salt. Cook uncovered 10 minutes; cover and cook 10 minutes longer. **4 servings.**

*For dessert, the children will love Shaggy Dogs. Bring along a dampened towel for sticky hands and faces.*

**Shaggy Dogs:** Melt milk chocolate candy bars, adding milk to make a thin syrup (1 small candy bar plus 1 tablespoon milk makes enough syrup for 2 Shaggy Dogs). Toast marshmallows on a stick; dip into chocolate syrup, then roll in flaked or shredded coconut.

# ANIMAL FRIENDS PARTY



# DANCING BEAR CAKE

*If your young child has ever made friends with a worm or a frog, he will love to pretend he's an animal, tell about his favorite pet and discuss the kind of animal he would like to be.*

Bake any flavor of our layer cake mixes in 2 layer pans, 8 or 9x1½ inches, as directed on package. Melt 1 package (6 ounces) semisweet chocolate pieces and 1 tablespoon shortening over hot water.

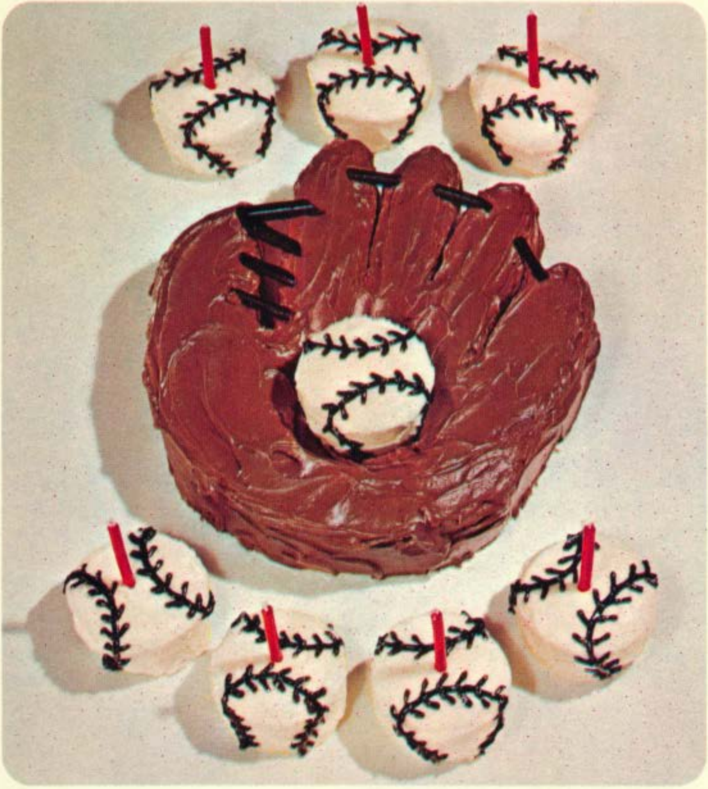
Cover baking sheet with waxed paper. Spread chocolate mixture ⅛ inch thick on baking sheet. Chill until firm. Prepare our fluffy white frosting mix as directed on package. If desired, tint with food color. Frost cake.

With bear cookie cutter or paper pattern, cut out figures from chocolate mixture. Make figures the width of a wedge of cake so each slice will have a complete figure. Remove figures carefully from waxed paper; place at regular intervals on side of cake. Press birthday candles into gumdrops and place on top of cake.

*A lively game, Animals Fly, needs 6 to 15 players standing or sitting in a semicircle around you. Explain that you will call out "Robins fly!" and that everyone must then flap his arms like wings. However, you may call out "Elephants fly!" Then no one should wave his arms.*

*Practice a few times, then begin the game. Any child who "flies" for animals that don't, or vice versa, is out. Call the names fast! The last remaining child is the winner.*

# HAVE A BALL!



# BASEBALL MITT CAKE

*Sports fans large and small will love this birthday theme. Play baseball in the park, or go to a grown-up game and come back for Baseball Mitt Cake.*

**1 package of our yellow cake mix**

**1 package of our chocolate malt frosting mix**

**1 package of our creamy white frosting mix**

**Rope licorice**

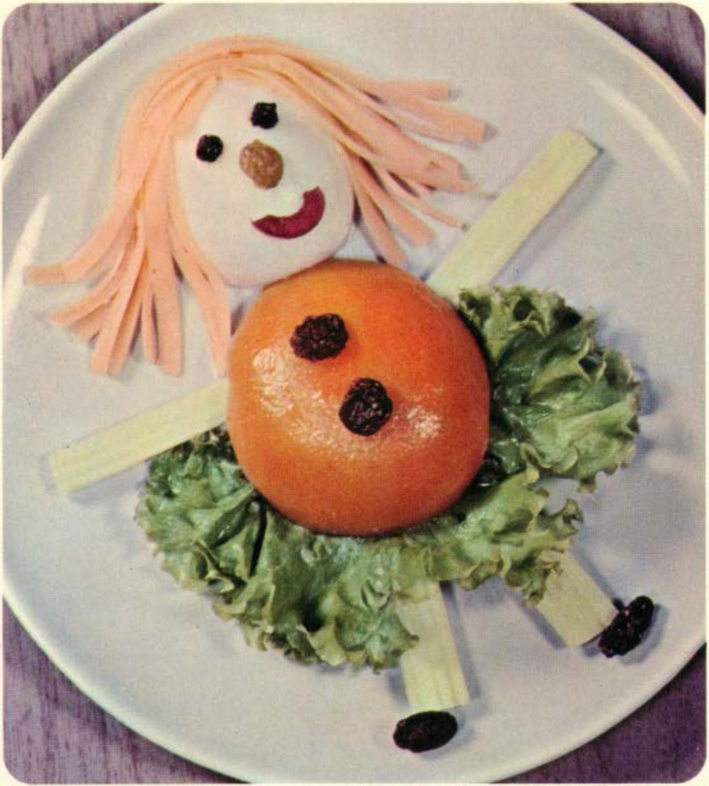
Heat oven to 350°. Grease and flour jelly roll pan, 15½x10½x1 inch. Prepare cake mix as directed on package except—pour batter into jelly roll pan. Bake 20 to 25 minutes. Cool cake 10 minutes; remove from pan.

Place right hand on one end of cake. Carefully trace around hand. Enlarge tracing to make outline about 9½ inches from fingers to wrist; widen fingers. Cut around outline; hollow palm of mitt slightly. From remaining cake, cut 2-inch rounds for baseballs.

Prepare frosting mixes as directed on packages except—to each frosting stir in few drops additional water. Frost top and sides of mitt with chocolate malt frosting; frost tops and sides of balls with white frosting.

Place short strips of licorice between fingers of mitt for laces. Fill Envelope Cone (*CHILDREN'S PARTIES* card 5) with remaining chocolate malt frosting; draw stitching lines on baseballs. Place one ball in palm of mitt. Insert candles in other balls; arrange around mitt.

# RAG DOLL TEA PARTY



# RAGGEDY ANN SALAD

*"Come for a tea party and bring your favorite dolly!" How many little girls will love to walk over in their mothers' heels for a special little party under the mock orange bush. Instead of the usual cookies, why not surprise them with Raggedy Ann Salads? To drink? Why, tea of course, generously mixed with milk.*

For each serving, place 1 peach half for body on salad plate. Arrange 4 small celery sticks for arms and legs around peach half. Use 1 large marshmallow for head, raisins for eyes, nose, shoes and buttons and small piece maraschino cherry for mouth. Shred yellow cheese; arrange around marshmallow for hair. Add a skirt of leaf lettuce to complete the salad.

*For dessert, Marguerites, tea party favorites with mothers and grandmothers, are just as delicious today!*

## Marguerites

Heat oven to 400°. Beat 2 egg whites until foamy. Beat in ¼ cup sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Fold ¼ teaspoon vanilla and ½ cup chopped nuts into meringue. Cover 24 soda crackers with meringue, carefully sealing to edges. Bake crackers on ungreased baking sheet 6 to 8 minutes or until meringue is light brown. **24 Marguerites.**

# NORTH POLE PARTY

## IGLOO CAKE

*For a winter birthday or the hottest day in summer! Go on an around-the-house explorers' party, ending at the North Pole with box lunches, sugar snow, funny little gnomes and Igloo Cake.*

**1 package of our devils food cake mix**
**1 package of our fluffy white frosting mix**
**1 ounce unsweetened chocolate**
**¼ teaspoon shortening**

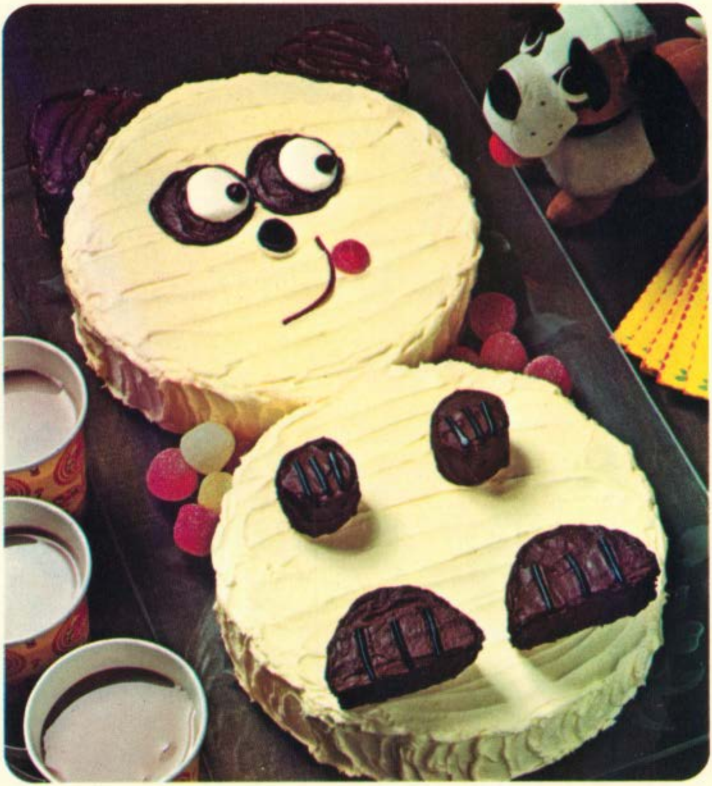
Bake cake in 2 layer pans, 8x1½ inches, as directed on package. Prepare frosting mix as directed on package.

Cut layers into halves to make 4 semicircles; put halves together with frosting to form igloo. Place cake upright on cut edge on serving plate or tray. Frost top and sides of igloo.

Melt chocolate and shortening over low heat. Using teaspoon, drizzle melted chocolate on top and sides of igloo in parallel crisscross lines to make ice block squares. Surround igloo with sprinkling of granulated sugar for snow.

*Into each box lunch, tuck a whole carrot, an apple, a small chocolate bar for quick energy and at the last minute, 2 hot crusty fish sticks. Stories about penguins, polar bears and walruses will keep the children happy during lunch.*

# SLUMBER PARTY



# PANDA CAKE

*Pre-teens will get delicious shivers of excitement at their first invitation to "Bring your own sleeping bag and cuddly toy and sleep over! We'll stay up late and eat popcorn and cocoa and Panda Cake." For serving suggestions for the Panda Cake, see the back of the Contents card.*

Heat oven to 350°. Grease and flour 1 layer pan, 8x1½ inches, and 1 baking pan, 9x9x2 inches. Prepare any flavor of our layer cake mixes as directed on package except—divide batter evenly between pans. Bake 8-inch round 30 to 35 minutes, 9-inch square 20 to 25 minutes.

Cut a circle about 8 inches in diameter from square cake; cut 4 small half-circles for ears and paws from corners of square cake. On large tray, arrange round layer for body and the cut pieces for head, ears and back paws. Place 2 large marshmallows on body for front paws.

Reserve ½ cup frosting from 1 can of our vanilla ready-to-spread frosting. Frost head and body of bear with remaining frosting, joining pieces together.

Blend 1 ounce melted unsweetened chocolate (cool) into the reserved frosting. If frosting is too stiff, blend in few drops water.

Frost ears and paws; make circles for background of eyes with chocolate frosting. Cut large marshmallow horizontally in half for eyes; place half on each chocolate circle. Use chocolate pieces for pupils of eyes and for buttons.

Cut black shoestring licorice for claws, use black gumdrop for nose, red shoestring licorice for mouth and red gumdrop slice for tongue.

# SPOOKS 'N GOBLINS PARTY

## BLACK CAT CUPCAKES

*Carve a pumpkin, play spooky games or come for an early supper and go on "tricks-or-treats" together. Masks or made-up faces and costumes are essential for this party.*

Bake any flavor of our layer cake mixes in paper baking cups as directed on package. Prepare our fluffy white frosting mix as directed on package or Fluffy Frosting (below). Tint orange with 1 to 2 drops each red and yellow food color. Frost cupcakes.

Decorate each with a gumdrop cat: Slice 1-inch black gumdrops horizontally into 3 slices. Use small rounded slice for head, largest slice for body; cut tail and ears from third slice.

### Fluffy Frosting

**2 egg whites (¼ cup)**
**1½ cups sugar**
**¼ teaspoon cream of tartar or 1 tablespoon light corn syrup**
**⅓ cup water**
**1 teaspoon vanilla**

Combine egg whites, sugar, cream of tartar and water in top of double boiler. Beat on high speed 1 minute with electric mixer. Place over boiling water (water should not touch bottom of pan); beat on high speed 7 minutes. Remove pan from boiling water; add vanilla. Beat 2 minutes longer on high speed.

*Serve Witches' Cauldron Soup (any vegetable soup) from a large bowl set inside a kettle covered with black paper. If served in mugs, children can drink broth and spoon out vegetables.*

# NEIGHBORHOOD EGG DIP

## BUNNY CAKE

*Invite each child to bring 6 hard-cooked eggs. You furnish materials to dye them, paint them, trim them with paper and lace, buttons and braids, ribbons and feathers (start saving scraps early!) and a box or basket to carry them home in. Serve the Bunny Cake with sandwiches and milk to the Easter Bunny's helpers.*

Bake any flavor of our layer cake mixes in 2 layer pans, 8 or 9x1½ inches, as directed on package. Prepare our fluffy white frosting mix as directed on package.

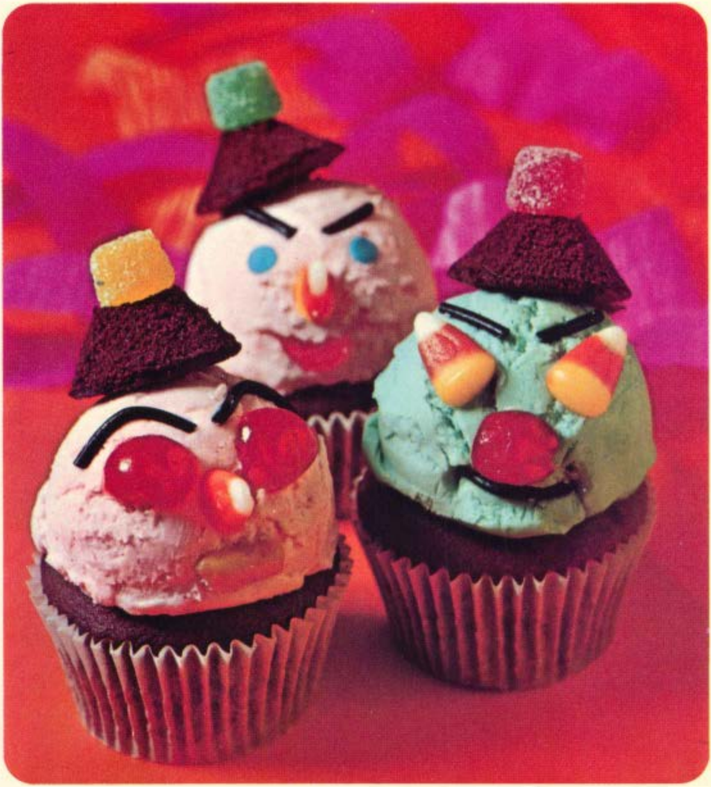
Cut one layer of cake in half to make 2 semicircles; put halves together with frosting to form body. (Use other layer as desired.) Place cake upright on cut edge on serving plate or tray.

Cut a notch about ⅓ of the way up one edge of body to form head. Attach cut out piece for tail with wooden pick. Frost bunny; sprinkle generously with shredded coconut. Make ears of white paper; color inside pink. Use pink jelly beans or gumdrops for eyes and nose. Surround bunny with green tinted coconut for grass and jelly beans for eggs.

### Bunny-shaped Sandwiches

Cut slices of white bread with bunny cookie cutter. Spread with butter. Fill with sliced ham and lettuce trimmed to fit. Add a bit of carrot for bunny's eyes, and put a slice of carrot in bunny's hand.

# BE A CLOWN PARTY



## CLOWN CUPCAKES

*Bright paper streamers from the ceiling make a circus tent table; a loaded camera will inspire your clowns to do their funniest, wildest tricks!*

Bake any flavor of our layer cake mixes in paper baking cups as directed on package. Cut cone-shaped piece for hat from top of each cupcake; set aside.

Just before serving, top each cupcake with scoop of ice cream. Use red cinnamon candies, peanut halves, pieces of gumdrops, candy wafers, jelly beans and silver dragées to make clown faces on ice-cream balls. Top each with a reserved piece of cupcake for a hat.

*Serve with Sloppy Joes.*

### Sloppy Joes

- **6 hamburger buns, split and buttered**
- **1 pound ground beef**
- **1 can (10¾ ounces) condensed tomato soup**
- **1 tablespoon prepared mustard**
- **½ teaspoon salt**

Heat oven to 325°. Wrap hamburger buns in aluminum foil; heat in oven 15 minutes. In medium skillet, cook and stir meat until brown. Stir in remaining ingredients. Simmer over low heat 10 minutes, stirring occasionally. Spoon into warm buns. **6 servings.**

# BACKYARD PARADE

# FUDGY CARAMEL APPLES

*Summer's end wouldn't be complete without at least one parade—of drum majorettes, wagons, doll buggies and puppy dogs. Add a kitchen utensil band to your parade and invite everyone back for a Lemonade in the shade and a smooth, shiny apple on a stick.*

**7 or 8 medium apples**
**2 tablespoons butter**
**3 tablespoons water**
**1 package of our golden caramel frosting mix**
**Chopped nuts, if desired**

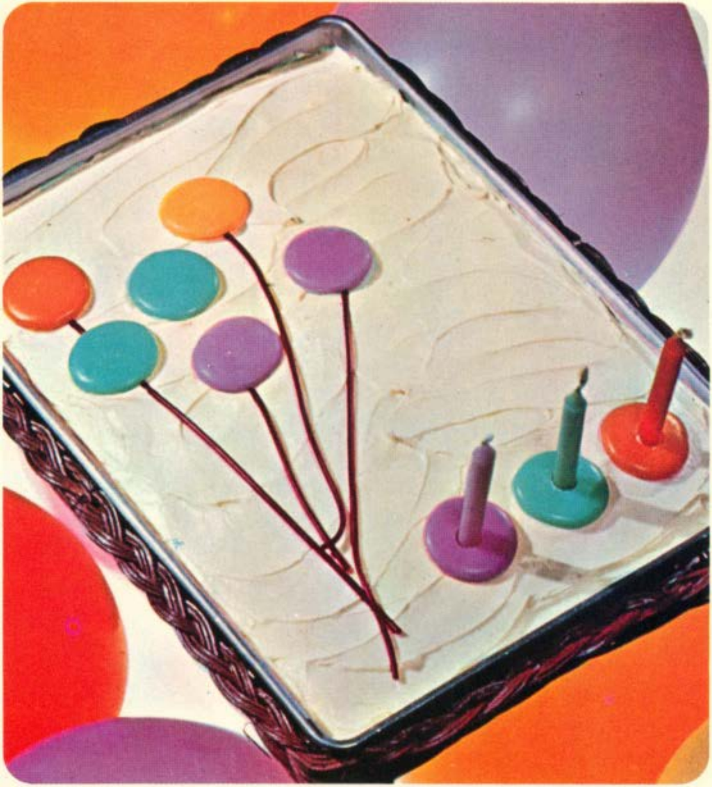
Remove stem and blossom end of each apple. Insert wooden skewers in stem end of apples. In top of double boiler over hot water, heat butter and water until butter melts. Stir in frosting mix (dry) until smooth. Heat over boiling water 5 minutes, stirring occasionally. Remove from heat; keep caramel mixture over hot water.

Dip apples one at a time in caramel mixture, coating apples evenly. Immediately dip each caramel apple in chopped nuts. Add a few drops hot water if caramel mixture becomes too thick. When set, wrap apples in plastic wrap for storage. **7 or 8 caramel apples.**

## Lemonade

Stir together 6 cups water, 2 cups lemon juice (about 8 lemons) and 1 cup sugar. Pour over ice. **10 servings (about ¾ cup each).**

# I LOVE A BALLOON



# BALLOON CAKE

*Balloons—how carefree and fun! For this party, inflate balloons, write invitations on each with marking pen and deflate them. Slip each one into an envelope with instructions to blow it up to read its message.*

Bake our devils food cake mix in oblong pan, 13x9x2 inches, as directed on package. Prepare our creamy white frosting mix as directed on package or Butter Cream Frosting (below). Frost cake.

Arrange pastel mint wafers for balloons in a cluster in upper corner of cake. Use shoestring licorice for balloon strings; bring all strings to one point in lower corner of cake. Insert candles in cake as desired.

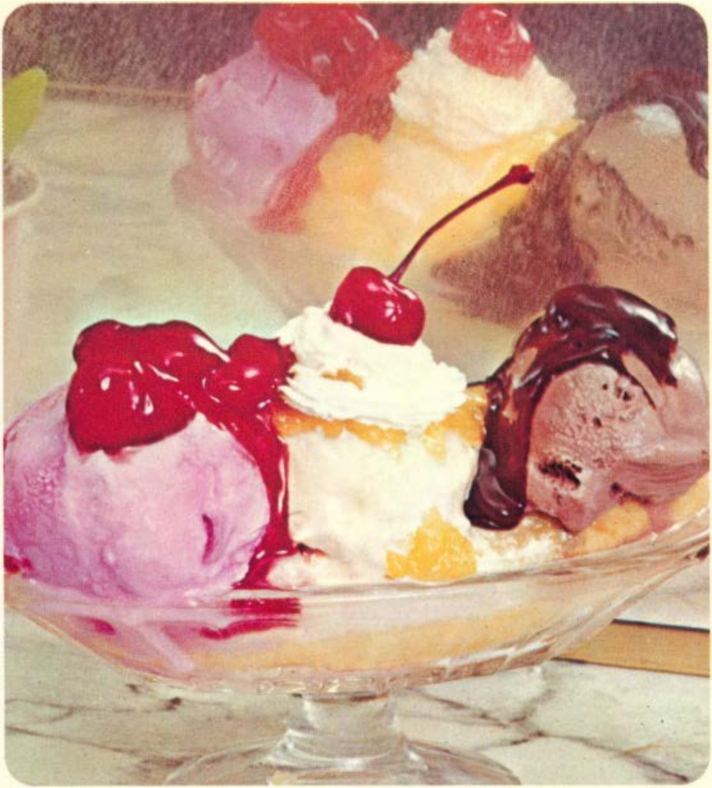
## Butter Cream Frosting

**⅓ cup soft butter or margarine**
**3 cups confectioners' sugar**
**1½ teaspoons vanilla**
**About 2 tablespoons milk**

Blend butter and sugar. Stir in vanilla and milk; beat until smooth and of spreading consistency.

*Just for fun, give each child an inflated balloon to decorate; have a balloon breaking contest—hand out inflated balloons and a prize for the first child to break his by sitting on it. Or on a hot day, tell the children to wear bathing suits, fill the balloons with water and play water balloon catch!*

# GAY NINETIES ICE-CREAM PARTY



## BANANA SPLITS

*Old-fashioned ice-cream socials are in again! String a few paper lanterns; enlist big brothers as shirtsleeved, straw-hatted waiters. If you're lucky, you may find a volunteer barber shop quartet. The children will only have eyes for gooey banana splits.*

For each serving, peel and slice 1 banana lengthwise in half; place in shallow dish. Top banana with 1 scoop each of chocolate, vanilla and strawberry ice cream.

Spoon chocolate sauce over chocolate ice cream, drained crushed pineapple over vanilla ice cream and frozen strawberries (thawed) over strawberry ice cream.

Garnish with a dollop of frozen whipped topping (thawed) and a maraschino cherry. If you wish, sprinkle with chopped nuts or peanuts.

*For the little folks, try Kookie Kat Sundaes: For each serving, place 1 scoop ice cream in small dish. Make a face with colored candy-coated milk chocolate candies for eyes and mouth, wafer cookies for ears and, if you like, toasted coconut for hair.*

*For teenagers, offer a serve-yourself fountain of assorted sauces, fruits, nuts and other ice-cream toppings, plus go-with beverages, cookies or cakes.*

# PATRIOTIC BIRTHDAY PARTY

## LITTLE LOGS

*Abraham Lincoln's log cabin and George Washington's cherry tree are both represented at this patriotic party. Use the Little Logs as a centerpiece to be eaten later. For the main course serve All-American Hamburgers with catsup and hot cider.*

Bake our white cake mix in paper baking cups as directed on package. Remove papers. Prepare our chocolate fudge frosting mix as directed on package.

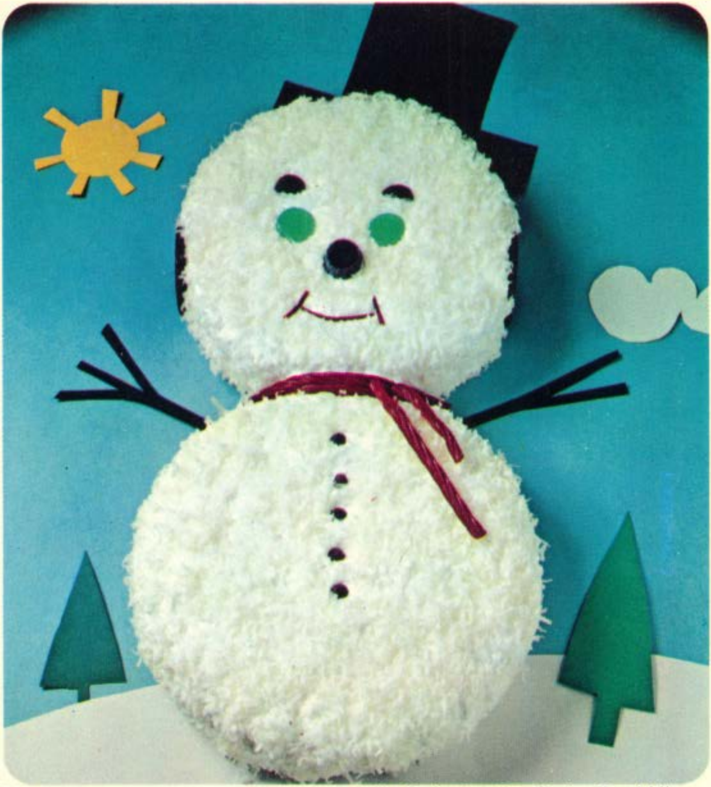
Put two cupcakes together end to end with frosting to form logs. Frost sides, leaving ends of logs (tops of cupcakes) unfrosted. With tines of fork, make lines in frosting to resemble bark. Decorate each log with a hatchet cut from construction paper. **12 to 15 logs.**

### Hamburgers

**2 pounds ground beef**
**2 tablespoons instant minced onion**
**1 teaspoon salt**
**½ teaspoon pepper**

Mix thoroughly all ingredients. Shape mixture into 6 patties, each about 3 inches in diameter and 1 inch thick. Set oven control at broil and/or 550°. Broil 3 inches from heat 3 to 4 minutes on each side for rare, 5 to 7 minutes for medium.

# WINTER FUN PARTY



# SNOWMAN CAKE

*Some of the best parties are the "after" kind—after sledding, skiing, ice or roller skating—when appetites are sharp and children are spilling over with laughter and excitement. Place the Snowman Cake on a paper-covered table; the children can decorate the table with winter scenes. For serving suggestions for the Snowman Cake, see the back of the Contents card.*

Grease and flour 2 layer pans, one 8x1½ inches and one 9x1½ inches. Prepare any flavor of our layer cake mixes as directed on package except divide batter evenly between pans. Prepare our fluffy white frosting mix as directed on package.

On aluminum foil-covered cardboard, place 8-inch layer for head of snowman and 9-inch layer for body. Frost layers, joining them together. Sprinkle with flaked coconut.

Use semisweet chocolate pieces for buttons, gumdrops for eyes, eyebrows and nose, red shoestring licorice for mouth and red rope licorice for muffler. Place large chocolate wafer cookie on each side of head for earmuffs.

*Serve with bowls of hot chili and Cheery Cherry Drink: For each 8-ounce glass of cold milk, stir in 2 tablespoons maraschino cherry juice, then drop a maraschino cherry "surprise" into each glass.*

# PAPER BAG PARTY

# PINK POPCORN SURPRISES

*How versatile paper bags are! You can cut them, paint or color them, paste curly paper eyelashes and noses on them, make masks or stuff them with paper and shape into puppet heads. You can put popcorn balls into a paper bag slipped over a styrofoam block for edible table decorations. Have fun at your paper bag party!*

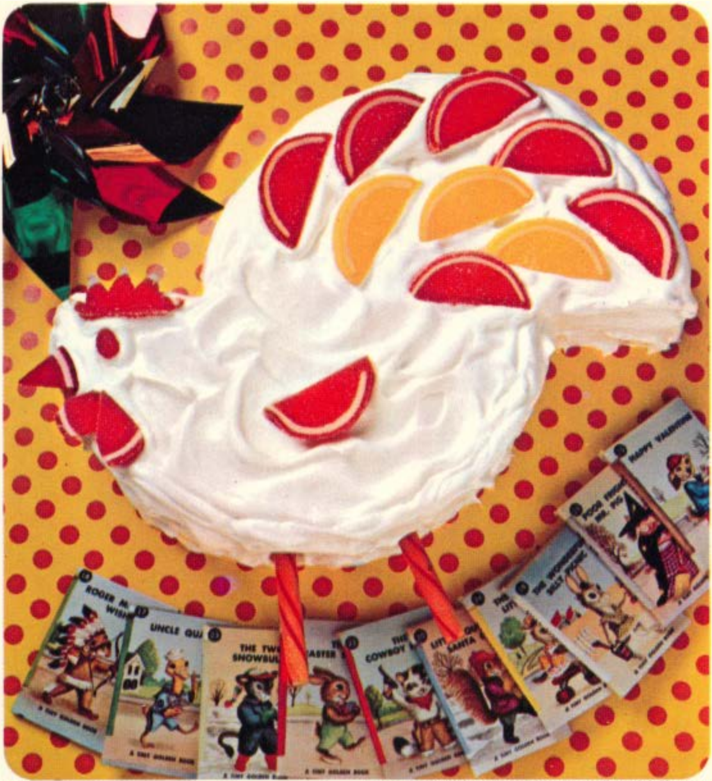
**7 cups popped corn**
**3 cups miniature marshmallows**
**2 tablespoons butter or margarine**
**¼ teaspoon salt**
**Few drops red food color**
**8 to 10 lollipops**

Measure popped corn into large buttered bowl. In top of double boiler over hot water, heat marshmallows, butter and salt, stirring frequently, until marshmallows melt and mixture is smooth. Stir in food color.

Pour mixture over corn in bowl; toss gently to coat. With buttered hands, quickly shape mixture around lollipops into 3-inch balls. **8 to 10 balls.**

*Small bags are handy, too, for take-home favors. Label one for each guest ahead of time so prizes, treats and favors don't get lost.*

# TELL ME A STORY PARTY



## CHICKEN LITTLE CAKE

*Tiny story books for everyone, favorite stories alternated with active games, and well-known storybook characters for decorations—what more could a birthday child want? Some windmill favors and Chicken Little Cake.*

Bake any flavor of our layer cake mixes in 2 layer pans, 9x1½ inches, as directed on package. Prepare our fluffy white frosting mix as directed on package or White Mountain Frosting (below). Fill layers. Place cake on large serving plate or tray; cut in half. Slide one half to the right ⅓ of its diameter. Frost cake, joining halves.

Decorate tail section of cake with lemon and orange candy slices arranged alternately in rows. Use a candy stick broken in half for legs. Cut circle of lemon slice for the eye; one lemon slice will make a wing, comb or beak.

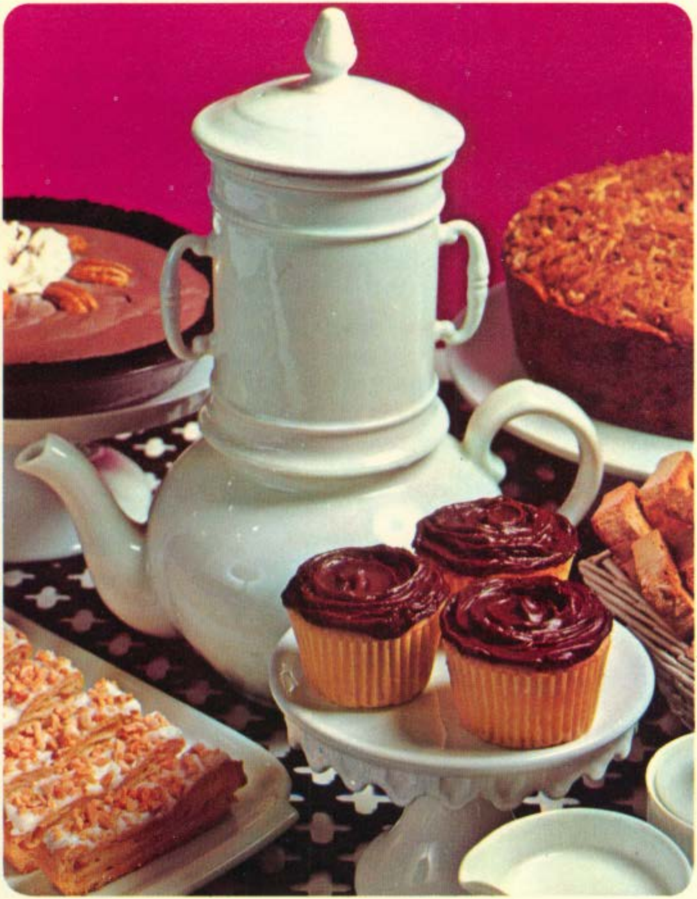
### White Mountain Frosting

**½ cup sugar**
**¼ cup light corn syrup**
**2 tablespoons water**
**2 egg whites (¼ cup)**
**1 teaspoon vanilla**

In small saucepan, combine sugar, corn syrup and water. Cover; heat to rolling boil over medium heat. Remove cover and boil rapidly, without stirring, to 242° on candy thermometer or until syrup spins a 6- to 8-inch thread when dropped from a spoon.

As mixture boils, beat egg whites until stiff peaks form. Pour hot syrup very slowly in a thin stream into the beaten egg whites, beating constantly on medium speed. Beat on high speed until stiff peaks form; add vanilla during last minute of beating.

# COME FOR COFFEE



**DIVIDER CARD**

The Betty Crocker Recipe Card Library

# *about* COME FOR COFFEE...

To paraphrase the poet, "Comes a pause in the day's occupations that is known as the coffee hour." For that welcome break—when you entertain invited guests or just put on the coffee pot for a neighbor or two, here is a treasury of ideas on what to serve—when.

Delicious bakings make stimulating conversation over a cup of coffee and are impressive entries in the friendly rivalry to see who can serve the most inviting food.

These recipes start with the simplest of do-aheads or last minute impromptu treats, and go on to those beautiful breads made with yeast that you'll return to again and again. No one likes all sweets, so we've varied our coffee companions to include some sophisticated but simple non-sweet combinations.

And for a way-out treat, bring on our hospitality coffees, spiced and exotic, to brighten the occasion. Remember, too, there's no warmer welcome for arriving guests than the homey fragrance of something baking in your kitchen.

Cordially,

Betty Crocker

*Pictured: Chocolate Pudding Pie (card 9), Almond Puff (card 4), cupcakes made from our mix, Anise Toast (card 24) and Coffee Cake Exceptionale (card 8).*

# COME FOR COFFEE

## SPECTACULAR COFFEE BREADS

1. Overnight Coffee Loaves
2. Butterscotch Rounds
3. Swedish Tea Ring
4. Almond Puff

## DELICIOUS DO-AHEADS

5. Coconut-Cherry Freeze
   Iced Coffee
6. Date Cream Delight
7. Nut Bread
8. Coffee Cake Exceptionale
9. Chocolate Pudding Pie

## CAKES YOU'LL ENJOY

10. Plantation Cake
11. Beautiful Bundt Cakes
    Pumpkin Cake
    Jumbo Pound Cake
12. Velvet Crumb Cake

## FRESH FROM THE COOKIE JAR

13. Refrigerator Filled Cookies
14. Coconut Chews
15. Banana Spice Cookies
16. Ways with Brownies
    Applesauce Brownies
    Sour Cream Bars

## MUFFINS AND COFFEE CAKES

17. Banana Sticky Buns
18. Favorite Muffins
19. Cherry Coffee Cake
20. Streusel Coffee Cakes
    Blueberry Coffee Cake
    Orange Bundt Cake

## IMPROMPTU COFFEE TREATS

21. Hot Breads in Minutes
    Spicy Marmalade Bread
    Minute Hot Bread
22. Jiffy Tarts

## SOMETHING DIFFERENT

23. Danish Open-face Sandwiches
24. Fruit-Cheese Tray with Anise Toast
25. Bambinos
26. Dutch Treats
    Cheese Straws
    Mocha Dessert Coffee
27. Favorite Coffee Drinks
    Spiced Coffee
    International Coffee
    Egg Coffee

## To make the most satisfying coffee:

**1.** Make sure your coffee maker is very clean. A quick rinse won't do—wash after each use with soapy hot water and rinse well.

**2.** Use fresh coffee and freshly drawn *cold* water.

**3.** Serve hot coffee as soon as possible after brewing. If it must stand, remove grounds and keep hot but do not boil.

### Coffee Chart

| | For each serving... |
|---|---|
| Weak Coffee | 1 level tablespoon ground coffee to ¾ cup water |
| Medium Coffee* | 2 level tablespoons ground coffee to ¾ cup water |
| Strong Coffee | 3 level tablespoons ground coffee to ¾ cup water |

*Best general recommendation.

### Instant Coffee

In the cup: Measure 1 to 2 teaspoons instant coffee into each cup. Fill with boiling water; stir.

In the pot: Measure 2 to 4 tablespoons instant coffee into heatproof container. Stir in part of 4 cups cold water; add remaining water. Heat *just* to boiling but do not boil. Serve immediately.

# OVERNIGHT COFFEE LOAVES

# OVERNIGHT COFFEE LOAVES

**1 package active dry yeast**
**¼ cup warm water (105 to 115°)**
**4 cups Gold Medal flour***
**¼ cup sugar**
**1 teaspoon salt**
**1 cup butter or margarine, softened**
**3 egg yolks, beaten**
**1 cup lukewarm milk (scalded then cooled)**
**2 tablespoons butter or margarine, melted**
**½ cup sugar**
**1½ teaspoons cinnamon**
**Confectioners' Sugar Glaze** (*COME FOR COFFEE* card 4)

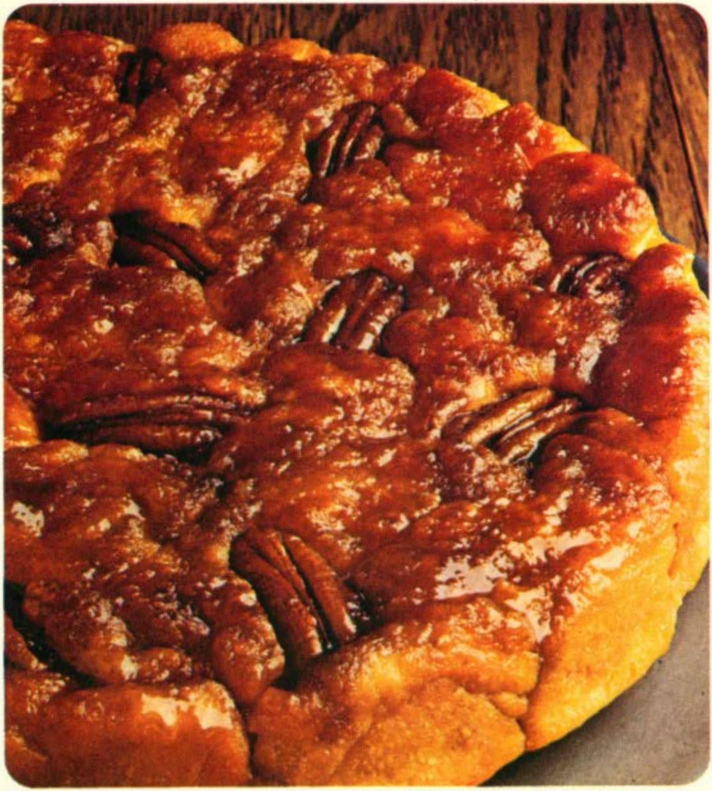
Dissolve yeast in warm water. In large mixing bowl, combine flour, ¼ cup sugar and the salt. Cut in 1 cup butter until mixture looks like meal. Mix in yeast, egg yolks and milk until dough is smooth. Cover; refrigerate at least 8 hours or overnight.

Grease 2 loaf pans, 9x5x3 inches. Turn half of dough onto well-floured board. Roll into rectangle, 13x8 inches; brush with 1 tablespoon melted butter. Mix ½ cup sugar and the cinnamon; sprinkle half on rectangle. Roll up, beginning at narrow side. Pinch edge of dough into roll to seal. Place seam side down in pan. Repeat with remaining dough.

Cover; let rise in warm place (85°) 2 hours. (Dough will not double.) Heat oven to 375°. Bake 1 hour. If necessary, cover loaves during last 20 minutes to prevent excessive browning. Remove from pans. Frost with Confectioners' Sugar Glaze. Cool before slicing. **2 loaves.**

*If using self-rising flour, omit salt.

# BUTTERSCOTCH ROUNDS



## BUTTERSCOTCH ROUNDS

**¼ cup butter or margarine**
**½ cup brown sugar (packed)**
**½ cup pecan halves**
**1 package active dry yeast**
**¼ cup hottest tap water**
**2⅓ cups Gold Medal flour***
**⅓ cup granulated sugar**
**1 teaspoon salt**
**¼ teaspoon soda**
**1 cup dairy sour cream**
**1 egg**

Melt 2 tablespoons butter in each of two 8- or 9-inch layer pans. Sprinkle ¼ cup brown sugar and ¼ cup pecan halves over butter in each pan.

In large mixer bowl, dissolve yeast in hot water. Add 1⅓ cups of the flour and the remaining ingredients. Blend ½ minute on low speed, scraping bowl constantly. Beat 2 minutes high speed, scraping bowl occasionally. Stir in remaining flour. Drop batter by tablespoonfuls over mixture in pans; let rise in warm place (85°) 50 minutes. (Dough will not double.)

Heat oven to 350°. Bake 25 to 30 minutes or until golden brown. Immediately invert pans onto serving plates; let pans remain a minute so butterscotch drizzles down over coffee cakes. Serve warm. **2 coffee cakes.**

*If using self-rising flour, omit salt and soda.

*Serve one Butterscotch Round and freeze the other (wrapped in aluminum foil). To thaw, heat in foil wrapper in 350° oven 20 to 25 minutes. It will taste fresh-baked.*

# SWEDISH TEA RING

## SWEDISH TEA RING

- **1 package active dry yeast**
- **½ cup warm water (105 to 115°)**
- **1 egg**
- **1 tablespoon granulated sugar**
- **2½ cups Bisquick baking mix**
- **2 tablespoons soft butter**
- **⅓ cup brown sugar (packed)**
- **⅓ cup raisins**
- **2 teaspoons cinnamon**
- **Quick Icing (below)**

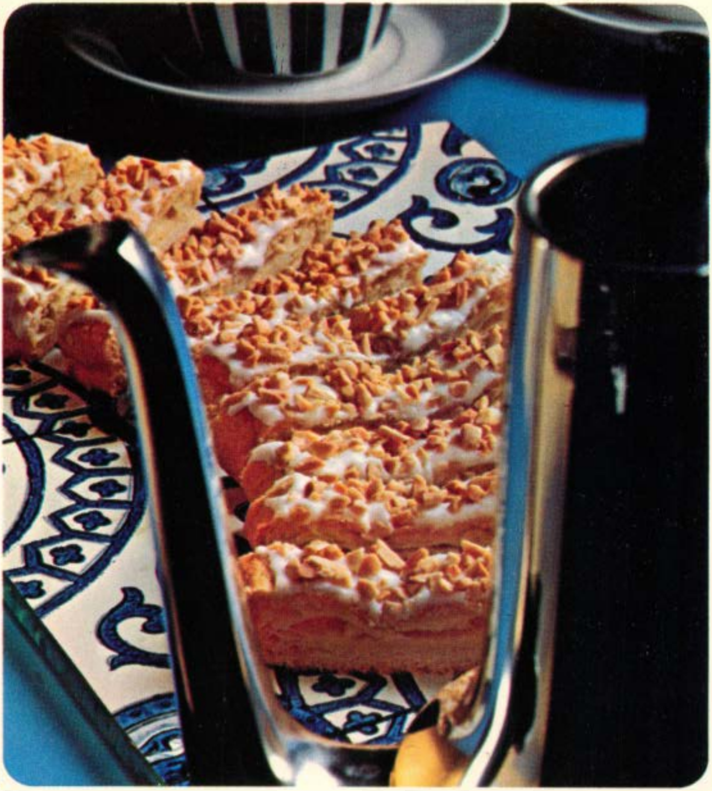
In large mixing bowl, dissolve yeast in warm water. Stir in egg, 1 tablespoon granulated sugar and the baking mix; beat vigorously. Turn dough onto floured surface. Knead until smooth, about 20 times. Roll into rectangle, 16x9 inches; spread with butter and sprinkle with mixture of ⅓ cup sugar, the raisins and cinnamon.

Roll up, beginning at wide side. Pinch edge of dough into roll to seal. With seam side down, shape dough into ring on greased baking sheet; pinch ends together. With scissors, make cuts ⅔ of the way through ring at 1-inch intervals. Turn each section on its side. Let rise in warm place (85°) until double, about 1 hour.

Heat oven to 375°. Bake 15 minutes or until golden brown. Frost with Quick Icing. Serve warm.

**Quick Icing:** Mix 1 cup confectioners' sugar, 1 to 2 teaspoons warm water and ½ teaspoon vanilla until smooth.

# ALMOND PUFF



# ALMOND PUFF

**½ cup butter or margarine, softened**
**1 cup Gold Medal flour**
**2 tablespoons water**
**½ cup butter or margarine**
**1 cup water**
**1 teaspoon almond extract**
**1 cup Gold Medal flour**
**3 eggs**
**Confectioners' Sugar Glaze (below)**
**Chopped nuts**

Heat oven to 350°. Cut ½ cup butter into 1 cup flour. Sprinkle 2 tablespoons water over mixture; mix with fork. Round into ball; divide in half. On ungreased baking sheet, pat each half into a strip, 12x3 inches. Strips should be about 3 inches apart.

In medium saucepan, heat ½ cup butter and 1 cup water to rolling boil. Remove from heat and quickly stir in almond extract and 1 cup flour. Stir vigorously over low heat until mixture forms a ball, about 1 minute. Remove from heat. Beat in eggs, all at one time, until smooth. Divide in half; spread each half evenly over strips, covering completely.

Bake about 60 minutes or until topping is crisp and brown. Cool. Frost with Confectioners' Sugar Glaze and sprinkle generously with nuts. **10 to 12 servings.**

**Confectioners' Sugar Glaze:** Mix 1½ cups confectioners' sugar, 2 tablespoons butter or margarine, softened, 1 to 1½ teaspoons almond extract or 1½ teaspoons vanilla and 1 to 2 tablespoons warm water until smooth.

# COCONUT-CHERRY FREEZE

## COCONUT-CHERRY FREEZE

Prepare our cherry fluff frosting mix as directed on package except—use ½ cup cold water. Beat frosting until fluffy, about 3 minutes. On high speed, gradually beat in 1½ cups chilled whipping cream until stiff. Fold in 1 cup shredded coconut and the cherry bits.

Pour into 12 paper baking cups or a baking pan, 8x8x2 inches. Sprinkle with additional coconut and garnish with maraschino cherries. Freeze. **12 servings.**

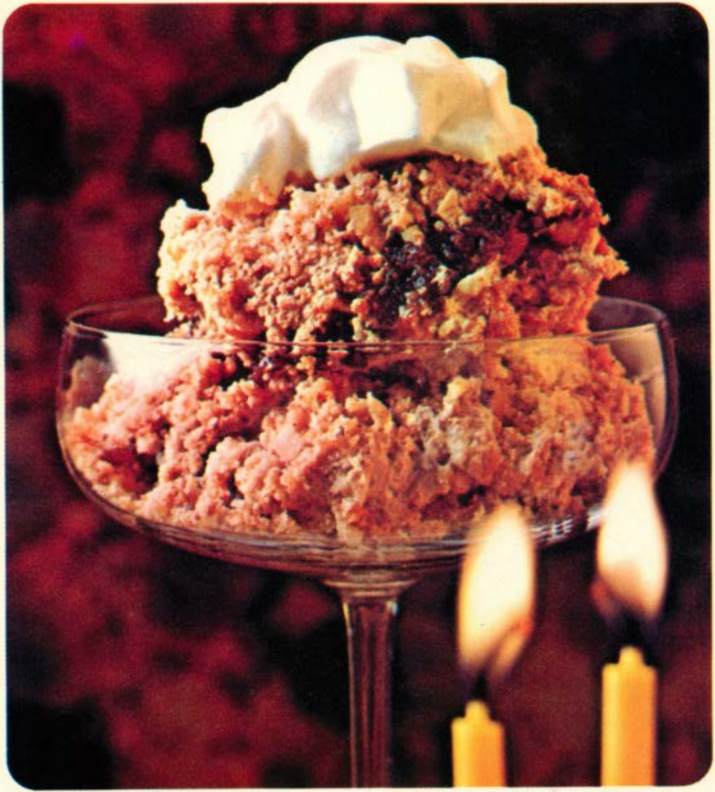
**Pineapple-Lemon Freeze:** Substitute our lemon fluff frosting mix for the cherry fluff frosting mix and 1 can (8¼ ounces) crushed pineapple, drained, for the coconut.

*Light and cool for a warm afternoon with frosty glasses of Iced Coffee (below). For easiest handling, place paper baking cups in a muffin pan to fill and freeze.*

### Iced Coffee

Prepare medium coffee (2 level tablespoons ground coffee to ¾ cup water); cool. Pour into divided freezer trays; freeze. To serve, pour freshly brewed coffee over coffee cubes in tall glass.

# DATE CREAM DELIGHT



# DATE CREAM DELIGHT

**2 tablespoons soft butter**
**1 package of our date bar mix**
**¼ cup chopped nuts**
**½ cup hot water**
**1 cup chilled whipping cream**
**2 tablespoons confectioners' sugar**
**1 teaspoon powdered instant coffee**
**1 teaspoon vanilla**

Heat oven to 400°. Mix butter and crumbly mix with fork; stir in nuts. Spread in ungreased baking pan, 13x9x2 inches. Bake 10 minutes. Crumble with fork; cool. Stir water into date filling; cool. Beat cream, sugar, coffee and vanilla until stiff.

Spread ½ cup crumbled mixture in freezer tray or baking pan, 10x6x1½ inches. Spoon on half the whipped cream mixture; spread gently. Top with ½ cup crumbled mixture, the date filling, ½ cup crumbled mixture, remaining whipped cream and remaining crumbled mixture. Chill 4 to 5 hours or freeze just until firm. **6 to 8 servings.**

*Your guests will love this mocha- and date-flavored refrigerator dessert with layers of buttery crunch, date filling and whipped cream. And it's so easy!*

# NUT BREAD

# NUT BREAD

- **2½ cups Gold Medal flour***
- **1 cup sugar**
- **3½ teaspoons baking powder**
- **1 teaspoon salt**
- **3 tablespoons salad oil**
- **1¼ cups milk**
- **1 egg**
- **1 cup chopped nuts**

Heat oven to 350°. Grease and flour loaf pan, 9x5x3 inches. Measure all ingredients into large mixer bowl; beat on medium speed ½ minute. Pour into pan. Bake 55 to 65 minutes or until wooden pick inserted in center comes out clean. Cool before slicing.

*If using self-rising flour, omit baking powder and salt.

**Nut Bread in Cans:** Grease and flour ten 6-ounce aluminum juice cans. Divide batter equally into cans. Bake about 40 minutes.

*Delicious Spreads: Cream cheese, cinnamon-flavored honey, orange marmalade, grated orange or lemon peel mixed with granulated sugar for a "sprinkle" of flavor, or Lemon Butter: In small bowl, blend ¼ cup butter or margarine, softened, and ¼ teaspoon grated lemon peel.*

# COFFEE CAKE EXCEPTIONALE

## COFFEE CAKE EXCEPTIONALE

- **¾ cup butter or margarine, softened**
- **1½ cups sugar**
- **3 eggs**
- **1½ teaspoons vanilla**
- **3 cups Gold Medal flour***
- **1½ teaspoons baking powder**
- **1½ teaspoons soda**
- **¼ teaspoon salt**
- **1½ cups dairy sour cream**
- **Filling (below)**

Heat oven to 350°. Grease tube pan, 10x4 inches, 12-cup bundt pan or 2 loaf pans, 9x5x3 inches. In large mixer bowl, combine butter, sugar, eggs and vanilla. Beat on medium speed 2 minutes. Mix in flour, baking powder, soda and salt alternately with sour cream.

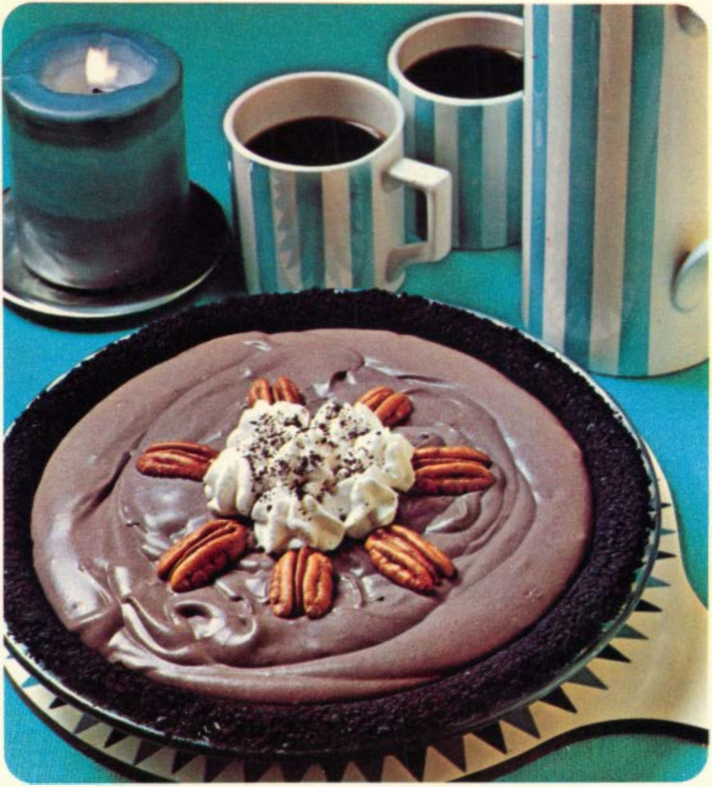
For tube or bundt pan, spread ⅓ of batter (about 2 cups) in pan and sprinkle with ⅓ of Filling (about 6 tablespoons); repeat twice. For loaf pans, spread ¼ of batter (about 1½ cups) in each pan and sprinkle each with ¼ of Filling (about 5 tablespoons); repeat.

Bake about 60 minutes or until wooden pick inserted in center comes out clean. Cool slightly in pan(s) before removing. **14 to 16 servings.**

*If using self-rising flour, omit baking powder, soda and salt.

**Filling:** Mix ½ cup brown sugar (packed), ½ cup finely chopped nuts and 1½ teaspoons cinnamon.

# CHOCOLATE PUDDING PIE



## CHOCOLATE PUDDING PIE

**9-inch Baked Cookie Crust (below)**
**1 envelope (about 2 ounces) dessert topping mix**
**1 can of our chocolate or chocolate fudge pudding (2 cups)**
**Pecan halves**

Bake cookie crust. Prepare topping mix as directed on package. Gently fold 1½ cups of the topping into pudding; pour into baked cookie crust. Chill at least 4 hours. Garnish with remaining topping and the pecan halves. For easier cutting, remove pie from refrigerator 10 minutes before serving.

### 9-inch Baked Cookie Crust

Heat oven to 350°. Mix 1½ cups vanilla or chocolate wafer cookie crumbs and ¼ cup butter or margarine, melted. If you wish, reserve 2 to 3 tablespoons crumb mixture for topping. Press remaining mixture firmly and evenly against bottom and side of pie pan. Bake 10 minutes. Cool.

*Make vanilla and butterscotch pies from our puddings, too. Mix or match them with the chocolate and vanilla cookie crusts.*

# PLANTATION CAKE

## PLANTATION CAKE

**1 package of our gingerbread mix**
**1 package (3 ounces) cream cheese, softened**
**1 cup (½ can) of our lemon pudding or Lemon Sauce (below)**

Bake gingerbread as directed on package. Beat cream cheese until fluffy. Heat lemon pudding, stirring constantly. Top warm gingerbread squares with rounded teaspoonfuls of cream cheese; spoon hot lemon sauce over top. **9 servings.**

### Lemon Sauce

**½ cup sugar**
**2 tablespoons cornstarch**
**¼ teaspoon salt**
**2 cups water**
**¼ cup butter or margarine**
**1 tablespoon grated lemon peel**
**3 tablespoons lemon juice**

In saucepan, mix sugar, cornstarch and salt. Gradually stir in water. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat; stir in butter, lemon peel and juice. Tint with few drops yellow food color if you wish.

*This intriguing dessert combines spicy with bland flavors; tangy with sweet—easy to make with two quick convenience products.*

# BEAUTIFUL BUNDT CAKES

## PUMPKIN CAKE

**1 package of our yellow cake mix**
**2 eggs**
**¼ cup water**
**2 teaspoons soda**
**1 can (16 ounces) pumpkin**
**2 teaspoons pumpkin pie spice**
**Confectioners' sugar**

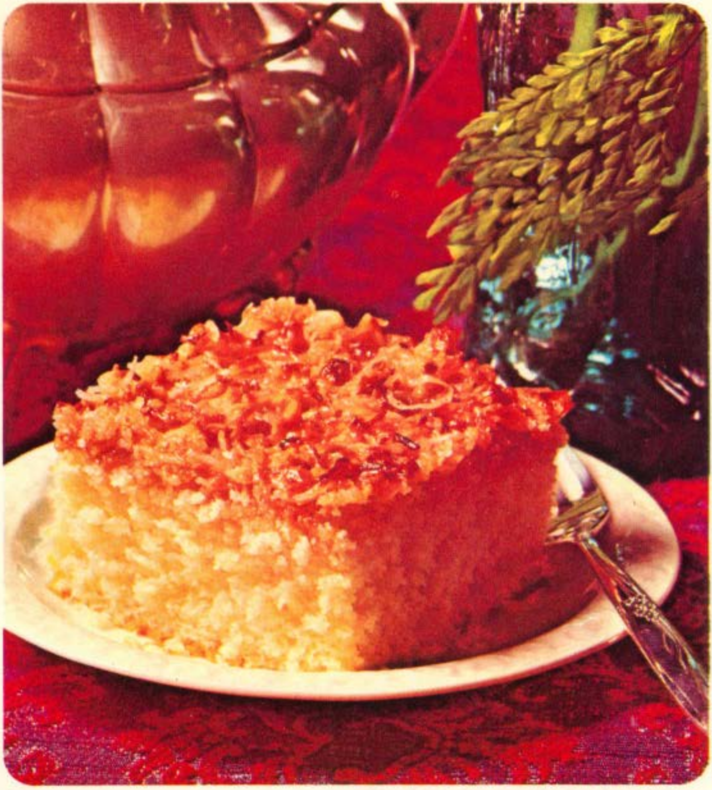
Heat oven to 350°. Grease and flour 12-cup bundt pan or baking pan, 13x9x2 inches. In large mixer bowl, blend all ingredients except confectioners' sugar. Beat 4 minutes medium speed. Pour batter into pan. Bake 40 to 45 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan. Sprinkle with confectioners' sugar.

## JUMBO POUND CAKE

**2 packages of our golden pound cake mix**
**1 cup water**
**4 eggs**

Heat oven to 325°. Generously grease and flour 12-cup bundt pan or tube pan, 10x4 inches. In large mixer bowl, blend all ingredients. Beat 4½ minutes medium speed, scraping side and bottom of bowl frequently. Pour into pan. Bake 1 hour 15 to 20 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan.

# VELVET CRUMB CAKE



## VELVET CRUMB CAKE

**1½ cups Bisquick baking mix**
**½ cup sugar**
**1 egg**
**½ cup cold water or milk**
**2 tablespoons shortening**
**1 teaspoon vanilla**
**Broiled Topping (below)**

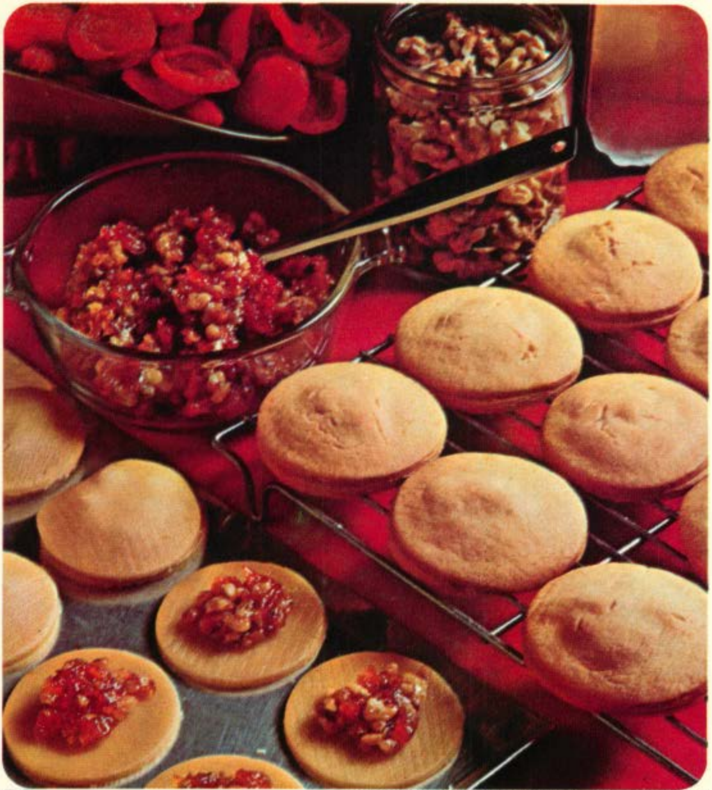
Heat oven to 350°. Grease and flour baking pan, 8x8x2 inches, or layer pan, 9x1½ inches. In large mixer bowl, blend all ingredients except Broiled Topping on low speed ½ minute, scraping side and bottom of bowl frequently. Beat 4 minutes on medium speed.

Pour into pan. Bake 30 to 35 minutes or until top springs back when touched lightly. While warm, spread with Broiled Topping.

**Broiled Topping:** Mix 3 tablespoons soft butter, ⅓ cup brown sugar (packed), 2 tablespoons light cream, ½ cup coconut and ¼ cup chopped nuts. Set oven control at broil and/or 550°. Broil cake 3 inches from heat about 3 minutes until topping is brown. Watch carefully!

**Chocolate Chip Velvet Crumb Cake:** Fold 13 chocolate peppermint candy wafers, finely chopped (⅓ cup), into batter. Bake about 35 minutes. Omit Broiled Topping. Place 15 to 20 wafers on hot cake; when softened, spread over top.

# REFRIGERATOR FILLED COOKIES



## REFRIGERATOR FILLED COOKIES

**1 cup shortening (part butter or margarine)**
**½ cup granulated sugar**
**½ cup brown sugar (packed)**
**2 eggs**
**2¾ cups Gold Medal flour***
**½ teaspoon soda**
**1 teaspoon salt**
**Fruit Filling (below) or Mincemeat Filling (below)**

In large mixing bowl, mix shortening, sugars and eggs. Stir in flour, soda and salt. Shape dough into rolls, about 1½ inches in diameter. Wrap in waxed paper, plastic wrap or aluminum foil; chill at least 3 hours.

Heat oven to 400°. Cut rolls into ⅛-inch slices. Place slightly apart on ungreased baking sheet. Spoon ½ teaspoon Fruit Filling onto each slice; top with another slice. Bake 8 to 10 minutes or until golden brown. **About 5 dozen cookies.**

*If using self-rising flour, decrease soda to ¼ teaspoon and omit salt.

**Fruit Filling:** In medium saucepan, mix 1 cup cut-up dried apricots, figs or raisins, ½ cup sugar and ½ cup water. Cook and stir over low heat, about 5 minutes, until thick. Remove from heat; stir in 1 cup chopped walnuts.

**Mincemeat Filling:** Mix ½ cup prepared mincemeat, ¼ cup chopped nuts and 2 tablespoons quartered maraschino cherries.

# COCONUT CHEWS

# COCONUT CHEWS

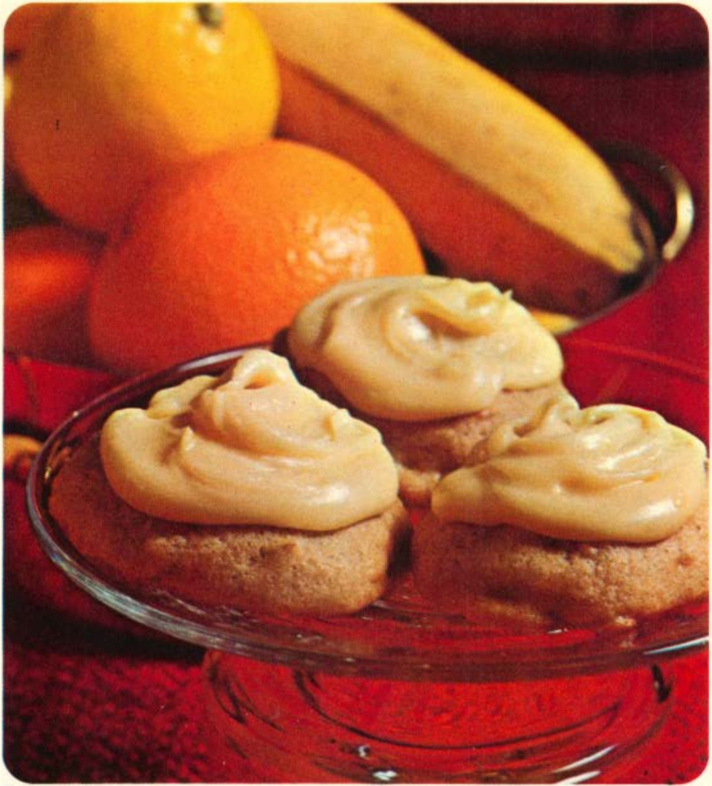
- **¾ cup shortening (half butter or margarine)**
- **¾ cup confectioners' sugar**
- **1½ cups Gold Medal flour**
- **2 eggs**
- **1 cup brown sugar (packed)**
- **2 tablespoons flour**
- **½ teaspoon baking powder**
- **½ teaspoon salt**
- **½ teaspoon vanilla**
- **½ cup chopped walnuts**
- **½ cup flaked coconut**
- **Orange-Lemon Icing (below)**

Heat oven to 350°. Cream shortening and confectioners' sugar. Blend in 1½ cups flour. Press mixture in bottom of ungreased baking pan, 13x9x2 inches. Bake 12 to 15 minutes. Mix remaining ingredients; spread over hot baked layer. Bake 20 minutes longer. While warm, spread with Orange-Lemon Icing. Cool; cut into bars, about 3x1 inch. **32 bars.**

**Orange-Lemon Icing:** Mix 1½ cups confectioners' sugar, 2 tablespoons butter or margarine, melted, 3 tablespoons orange juice and 1 teaspoon lemon juice until smooth.

*Chewy rich cookies with a brown buttery crust. Good keepers, too! Try them sometime without the icing or topped with a scoop of ice cream.*

# BANANA SPICE COOKIES



## BANANA SPICE COOKIES

**½ cup shortening**
**1 cup brown sugar (packed)**
**2 eggs**
**1 cup mashed banana (about 2)**
**2 cups Gold Medal flour***
**2 teaspoons baking powder**
**¼ teaspoon soda**
**¼ teaspoon salt**
**½ teaspoon cinnamon**
**¼ teaspoon cloves**
**½ cup chopped nuts**
**Lemon Butter Icing (below)**

Mix shortening, sugar, eggs and banana. Stir in remaining ingredients. Cover; chill about 1 hour. Heat oven to 375°. Drop dough by rounded teaspoonfuls about 2 inches apart onto lightly greased baking sheet. Bake 8 to 10 minutes; cool. Frost with Lemon Butter Icing. **About 3½ dozen cookies.**

*If using self-rising flour, omit baking powder, soda and salt.

### Lemon Butter Icing

**⅓ cup soft butter or margarine**
**3 cups confectioners' sugar**
**About 2 tablespoons lemon juice**
**½ teaspoon grated lemon peel**

Blend butter and sugar; stir in lemon juice and peel. Beat until smooth and of spreading consistency.

**Browned Butter Icing:** Before blending, brown butter in saucepan over medium heat until delicate brown. Substitute milk and 1½ teaspoons vanilla for the lemon juice and peel.

# WAYS WITH BROWNIES

## APPLESAUCE BROWNIES

**1 package (22 ounces) of our walnut brownie mix**
**⅔ cup applesauce**
**3 eggs**
**Apple Fluff (below)**

Heat oven to 350°. Grease baking pan, 13x9x2 inches. Mix all ingredients except Apple Fluff. Pour batter into pan. Bake 30 minutes. Cut into 20 squares and top with Apple Fluff. Serve warm or cold. **20 servings.**

**Apple Fluff:** In chilled bowl, beat ½ cup chilled whipping cream and 2 tablespoons confectioners' sugar. Fold in ½ cup applesauce and ¼ teaspoon cinnamon.

## SOUR CREAM BARS

**1 package of our butterscotch brownie mix**
**½ cup dairy sour cream**
**1 egg**
**½ cup raisins**
**½ cup chopped nuts**

Heat oven to 350°. Grease baking pan, 13x9x2 inches. Blend brownie mix, sour cream and egg. Stir in raisins and nuts. Spread batter in pan. Bake 25 to 30 minutes. Cool thoroughly. Cut into 1½-inch squares. **4 dozen bars.**

# BANANA STICKY BUNS

## BANANA STICKY BUNS

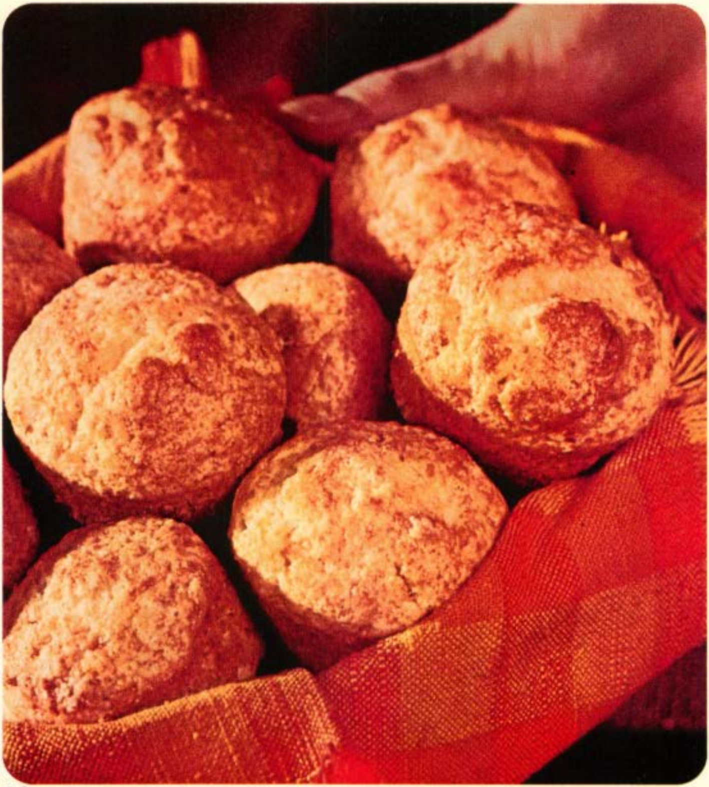
- **½ cup brown sugar (packed)**
- **½ cup soft butter or margarine**
- **36 pecan halves**
- **2 cups Bisquick baking mix**
- **⅔ cup mashed ripe banana**
- **2 tablespoons soft butter or margarine**
- **¼ cup brown sugar (packed)**

Heat oven to 450°. Place 2 teaspoons brown sugar, 2 teaspoons butter and 3 pecan halves in each of 12 medium muffin cups. Place in oven to melt sugar and butter.

Stir baking mix and banana to a soft dough. Gently smooth into a ball on floured cloth-covered board. Knead 5 times. Roll into rectangle, 15x9 inches; spread with 2 tablespoons butter and sprinkle with ¼ cup brown sugar. Roll up, beginning at long side. Pinch edge of dough into roll to seal.

Cut roll into twelve 1¼-inch slices. Place slices cut side down in muffin cups. Bake 10 minutes. Immediately invert pan onto serving tray or baking sheet; let pan remain a minute so butterscotch drizzles down over buns. Serve warm. **12 buns.**

# FAVORITE MUFFINS



## FAVORITE MUFFINS

| | |
|---|---|
| **1 egg** | **½ cup sugar** |
| **½ cup milk** | **2 teaspoons baking powder** |
| **¼ cup salad oil** | **½ teaspoon salt** |
| **1½ cups Gold Medal flour*** | |

Heat oven to 400°. Grease bottoms of 12 medium muffin cups. Beat egg; stir in milk and oil. Mix in remaining ingredients just until flour is moistened. Batter should be lumpy.

Fill muffin cups ⅔ full. Bake 20 to 25 minutes or until golden brown. Immediately remove from pan. **12 muffins.**

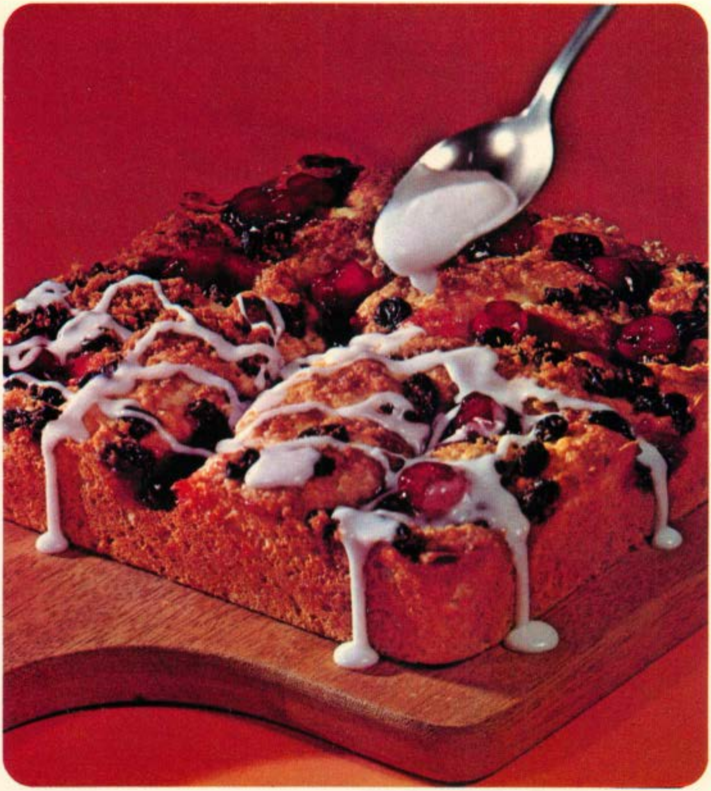
*If using self-rising flour, omit baking powder and salt.

**Surprise Muffins:** Fill muffin cups only ½ full; drop 1 teaspoon jelly in center of each and add batter to fill cups ⅔ full.

**Cranberry-Orange Muffins:** Fold 1 tablespoon grated orange peel and 1 cup cranberries, cut into halves, into batter.

**Whole Wheat Muffins:** Increase milk to 1 cup. Reduce flour to 1 cup; add 1 cup whole wheat flour. Reduce sugar to ¼ cup and increase salt to 1 teaspoon.

# CHERRY COFFEE CAKE



## CHERRY COFFEE CAKE

- **1 jar (12 ounces) cherry preserves**
- **½ cup raisins**
- **¼ cup brown sugar (packed)**
- **¼ teaspoon cinnamon**
- **2 cups Bisquick baking mix**
- **2 tablespoons granulated sugar**
- **1 egg**
- **¾ cup milk**
- **Easy Icing (below)**

Heat oven to 400°. Grease baking pan, 9x9x2 inches. Spread preserves in bottom of pan. In small bowl, stir together raisins, brown sugar and cinnamon; set aside. Mix remaining ingredients. Beat vigorously ½ minute.

Spread batter evenly over preserves; sprinkle with brown sugar mixture. Bake 25 to 30 minutes. While warm, drizzle with icing. **9 to 12 servings.**

**Easy Icing:** Mix ½ cup confectioners' sugar, 1 tablespoon water or milk and ¼ teaspoon vanilla until smooth.

**Cherry Nut Coffee Cake:** Substitute ½ cup chopped nuts for the raisins.

*Create your own variation of this quick little upside-down cake by using different kinds of preserves. Best served warm, of course.*

# STREUSEL COFFEE CAKES

## BLUEBERRY COFFEE CAKE

Heat oven to 400°. Grease baking pan, 8x8x2 inches. Drain thoroughly 1 can (11 ounces) mandarin orange segments.

Prepare our wild blueberry muffin mix as directed on package except—pour into pan; arrange orange segments on batter and sprinkle with Streusel Mixture: Mix ¼ cup brown sugar (packed), 3 tablespoons flour, 2 tablespoons firm butter and ¼ teaspoon cinnamon until crumbly. Bake 25 to 30 minutes.

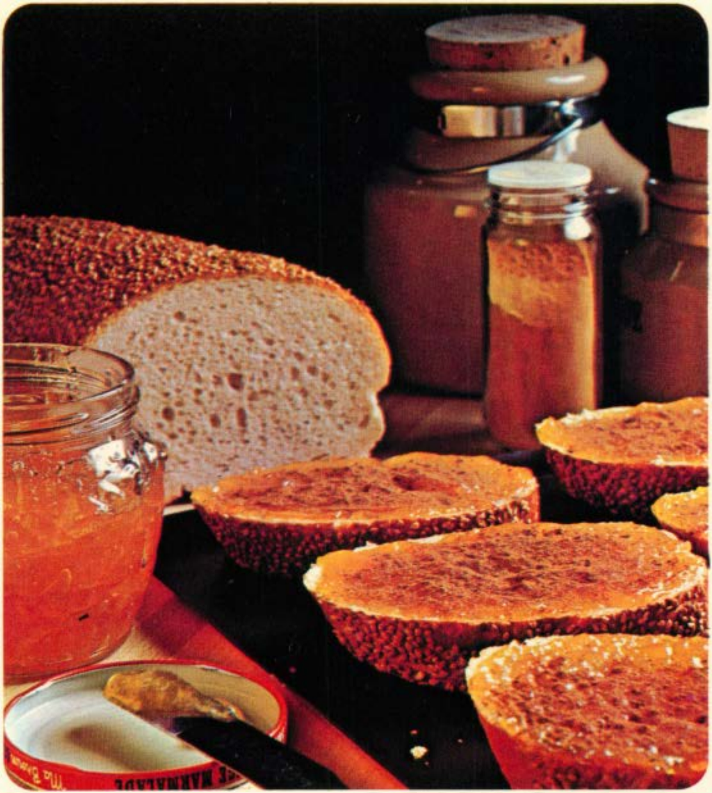
## ORANGE BUNDT CAKE

**1 package of our orange cake mix**
**2 tablespoons firm butter**
**⅓ cup brown sugar (packed)**
**½ cup finely chopped walnuts**
**3 eggs**
**1½ cups dairy sour cream**

Heat oven to 350°. Grease and flour 12-cup bundt pan or tube pan, 10x4 inches. Into small bowl, measure ¼ cup cake mix (dry); cut in butter. Stir in sugar and walnuts; set aside.

In large mixer bowl, blend remaining cake mix, the eggs and sour cream on medium speed, scraping bowl frequently. (Batter will be thick and slightly lumpy.) Pour half of batter into pan. Sprinkle sugar-nut mixture over batter. Spoon and gently spread remaining batter over filling. Bake 60 to 65 minutes. Cool 10 minutes; remove from pan.

# HOT BREADS IN MINUTES



## SPICY MARMALADE BREAD

**8 to 10 slices French bread (1 to 1½ inches thick)**
**⅓ cup butter or margarine, softened**
**½ to ¾ cup orange marmalade**
**Cinnamon**

Heat oven to 400°. Spread bread with butter, then with marmalade. Sprinkle cinnamon generously on marmalade. Place slices on ungreased baking sheet. Bake about 8 minutes or until hot. **8 to 10 servings.**

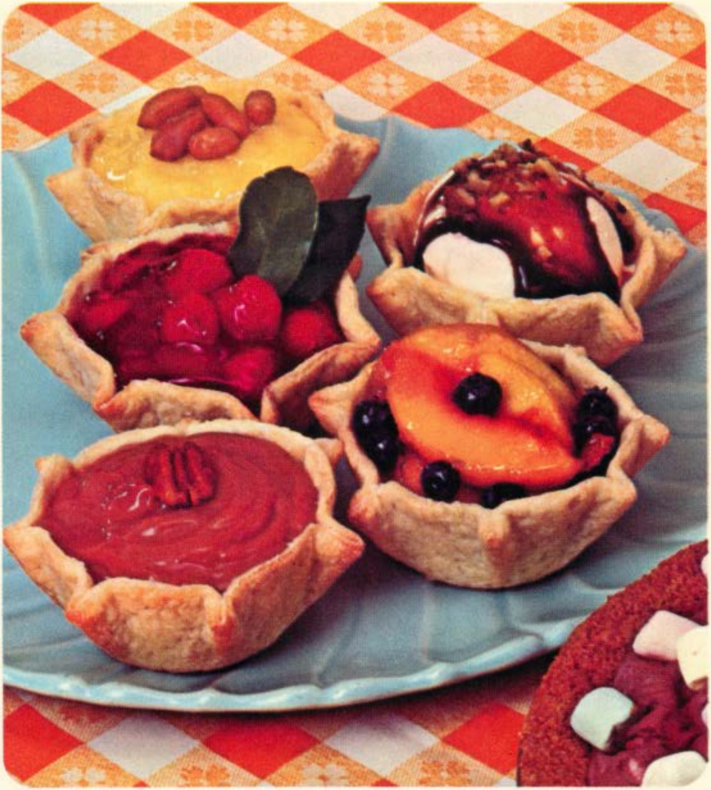
## MINUTE HOT BREAD

**⅓ cup brown sugar (packed)**
**¼ cup granulated sugar**
**3 tablespoons butter or margarine, softened**
**1 tablespoon orange juice**
**1 teaspoon grated orange peel**
**½ teaspoon cinnamon**
**6 slices bread, buttered, or 4 hamburger buns, split and buttered**

Heat oven to 350°. Mix all ingredients except bread; spread mixture on bread. Place slices on ungreased baking sheet. Bake 20 minutes or until delicate brown. **6 to 8 servings.**

*Unexpected guests? Don't worry. If there's bread on your shelf and marmalade in your cupboard, you'll have one of these treats ready by the time the coffee perks.*

# JIFFY TARTS



# JIFFY TARTS

Heat oven to 450°. Prepare pastry for One-crust Pie as directed on 1 package of our pie crust mix except—divide dough into 8 equal parts; roll each part into round. Fit rounds over backs of muffin cups or small custard cups, making pleats so pastry will fit closely. Prick thoroughly with fork to prevent puffing; place on baking sheet.

Bake 8 to 10 minutes. Cool before removing from pans. Fill with your choice of the following fillings and garnish as desired.

- Favorite flavor of our canned pudding.
- Scoop of ice cream topped with favorite dessert sauce.
- Scoop of ice cream topped with fresh or frozen (thawed) fruit.
- Sweetened fresh or well-drained canned fruit.

*Pastry rounds can be frozen before baking. Prick each round thoroughly; stack with rounds of aluminum foil between them. Wrap stack in aluminum foil; freeze.*

*Heat oven to 475°. Remove pastry rounds from foil; place each frozen round on an inverted custard cup or on alternating muffin cups. (Pastry shapes itself around cup during baking.)*

# DANISH OPEN-FACE SANDWICHES

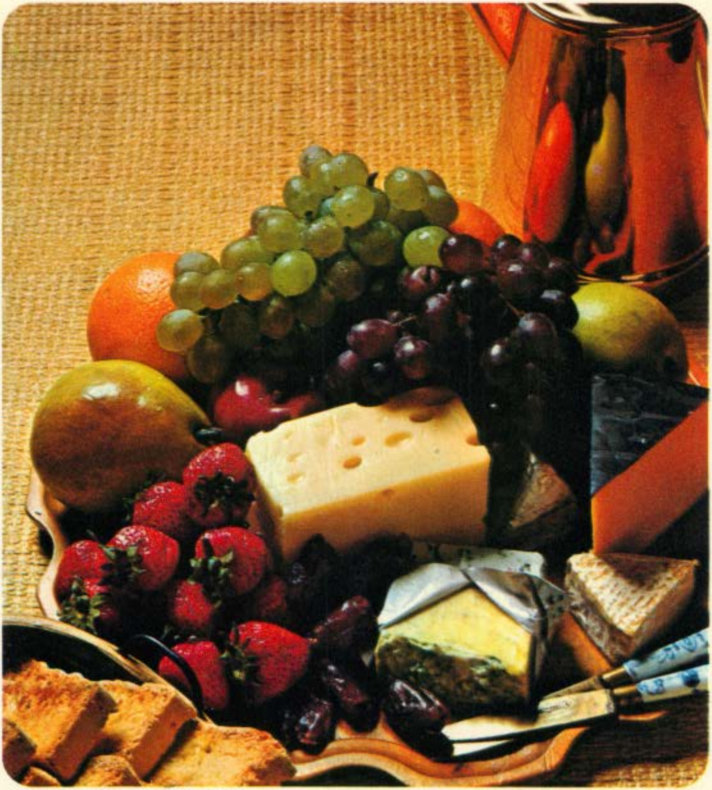
# DANISH OPEN-FACE SANDWICHES

Slice crusts from white, whole wheat or rye bread; spread with soft butter or margarine and cut into triangles, rounds and rectangles. Cover with one or more of the following:

- Mayonnaise, cleaned cooked small shrimp; sprinkle with dill weed.
- Slice Swiss or Cheddar cheese, slice cooked ham, pickle slice, cherry tomato slice.
- Sliced cold cooked chicken, tomato slice and cucumber slice.
- Crabmeat mixed with chopped celery, mayonnaise and a dash of lemon juice; top with parsley.
- Overlapping slices of hard-cooked egg; top with smoked salmon or anchovy fillets.
- Sliced cold roast pork; top with strips of jellied consommé.
- Egg salad; top with smoked ciscos or sardines.
- Sliced cold roast beef, slice crisply fried bacon and thinly sliced onion rings.
- Liverwurst mixed with crumbled crisply fried bacon; top with a sautéed mushroom.

*Try one of these little sandwiches with afternoon or evening coffee for a welcome change from sweets. Freeze the bread crusts to use in stuffings* (AMERICAN CLASSICS *card 1*).

# FRUIT-CHEESE TRAY WITH ANISE TOAST



## FRUIT-CHEESE TRAY WITH ANISE TOAST

Arrange a variety of cheese and fruit on serving plate or tray. Choose at least one soft (cream, Camembert), one semisoft (brick, muenster) and one hard cheese (blue, Swiss); some mild and some sharp. Set off the cheese with apples, pears, oranges, grapes, strawberries, dates and nuts. Anise Toast (below) completes the selection and provides a tasty highlight for your Kaffee Klatsch guests.

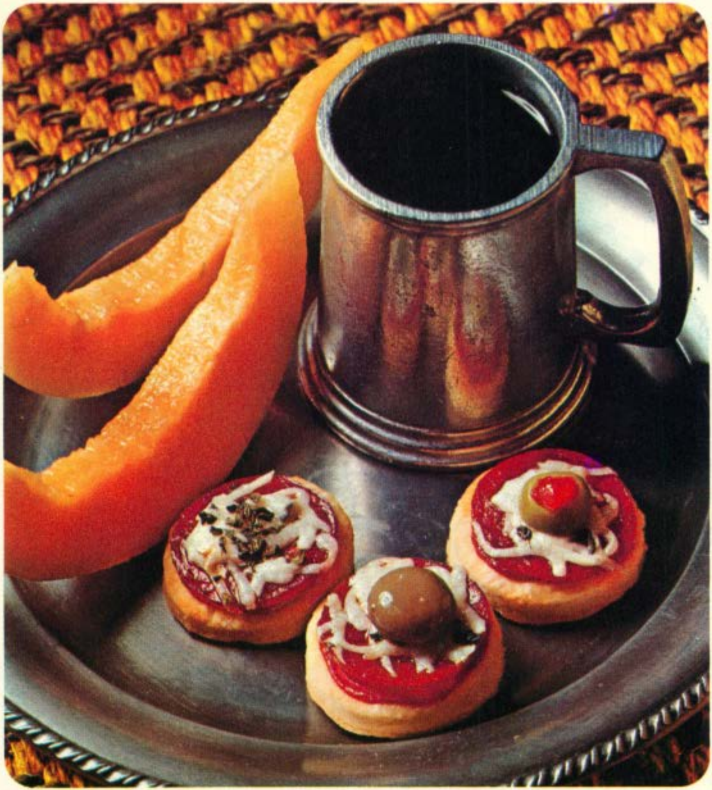
## ANISE TOAST

**2 eggs**
**⅔ cup sugar**
**1 teaspoon anise seed**
**1 cup Gold Medal flour**

Heat oven to 375°. Grease and flour loaf pan, 9x5x3 inches. In mixing bowl, beat eggs and sugar until light and fluffy. Add anise seed; gradually mix in flour. Push batter into pan. Bake about 20 minutes or until wooden pick inserted in center comes out clean. (Pan will be ¼ full.)

Remove from pan; cut loaf into ½-inch slices. Place slices on buttered baking sheet. Bake 5 minutes or until slices are brown on bottom. Turn; bake 5 minutes longer or until slices are brown on other side. Cool. **About 16 slices.**

# BAMBINOS



# BAMBINOS

- **Pastry Rounds (below)**
- **1 can (6 ounces) tomato paste**
- **1 teaspoon garlic salt**
- **¼ teaspoon oregano**
- **⅛ pound sliced pepperoni or salami**
- **4 ounces mozzarella or process American cheese, shredded**

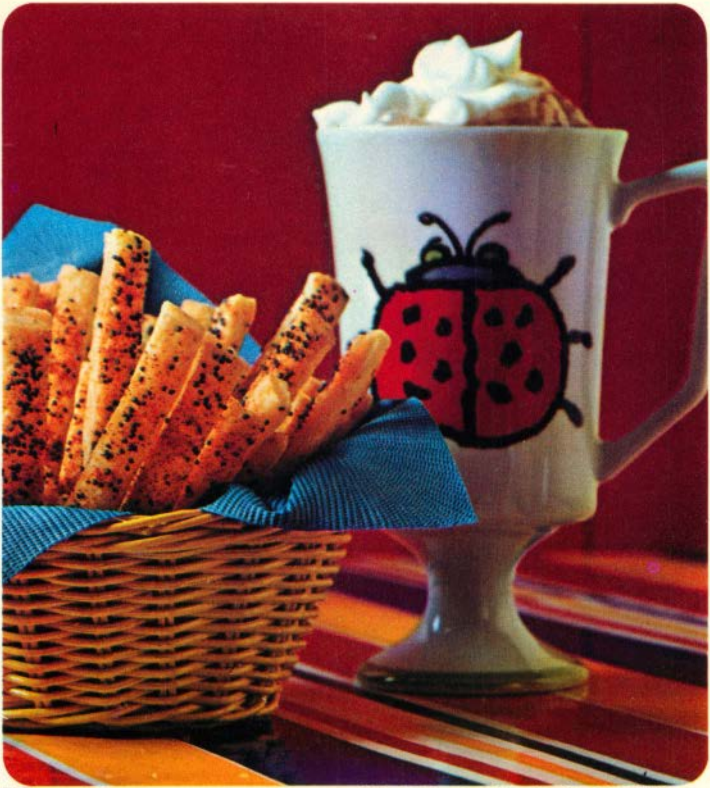
Prepare Pastry Rounds. Heat oven to 400°. Mix tomato paste, garlic salt and oregano; spoon small amount on each Pastry Round. Top with meat; sprinkle with cheese. Bake 3 to 5 minutes or until cheese melts. Serve hot. **About 5 dozen Bambinos.**

**Pastry Rounds:** Heat oven to 475°. Measure 2 cups Gold Medal flour* and 1 teaspoon salt into bowl. Cut in ⅔ cup plus 2 tablespoons shortening thoroughly. Sprinkle in ¼ cup water, 1 tablespoon at a time, mixing until all flour is moistened and dough almost cleans side of bowl (1 to 2 teaspoons water can be added if needed).

Gather dough into ball; shape into 2 flattened rounds on lightly floured cloth-covered board. With floured stockinet-covered rolling pin, roll dough 3⁄16 inch thick. Cut into 2-inch circles; place on aluminum foil-covered baking sheet. Prick circles 2 or 3 times. Bake 8 to 10 minutes.

*If using self-rising flour, omit salt.

# DUTCH TREATS



## CHEESE STRAWS

**2 sticks or 1 packet of our pie crust mix**
**1 cup shredded sharp natural Cheddar cheese (4 ounces)**
**Salt**
**Caraway or poppy seed**
**Paprika**

Heat oven to 450°. Prepare pastry for 9-inch Two-crust Pie as directed on package except—stir in cheese with hot water. Roll each round into rectangle, 13x10 inches; place on ungreased baking sheets.

With sharp knife, cut each rectangle lengthwise into 3 strips, then crosswise into 30 strips. (Do not separate strips; they will bake apart.) Sprinkle with salt, caraway seed and paprika. Bake 8 to 10 minutes or until golden brown. Serve hot. **About 15 dozen straws.**

**Swiss Cheese Straws:** Substitute 1 cup shredded natural Swiss cheese for the Cheddar cheese.

*Straws can be prepared ahead of time and refrigerated on baking sheet; bake just before serving.*

## MOCHA DESSERT COFFEE

For each serving, place 1 to 2 tablespoons of our chocolate ready-to-spread frosting in cup. Fill with hot coffee; stir until blended. Garnish with whipped cream.

# FAVORITE COFFEE DRINKS

## SPICED COFFEE

**4 cups water**
**2 tablespoons brown sugar**
**Four 3-inch cinnamon sticks**
**Peel of 2 oranges**
**½ teaspoon whole allspice**
**2 tablespoons instant coffee**

In saucepan, combine all ingredients except coffee; heat to boiling. Strain; pour liquid over coffee in heatproof container. Stir until coffee is dissolved.

For a party, serve in punch bowl with Floating Cloved Oranges (*SEASONAL FAVORITES* card 26). **12 servings (⅓ cup each).**

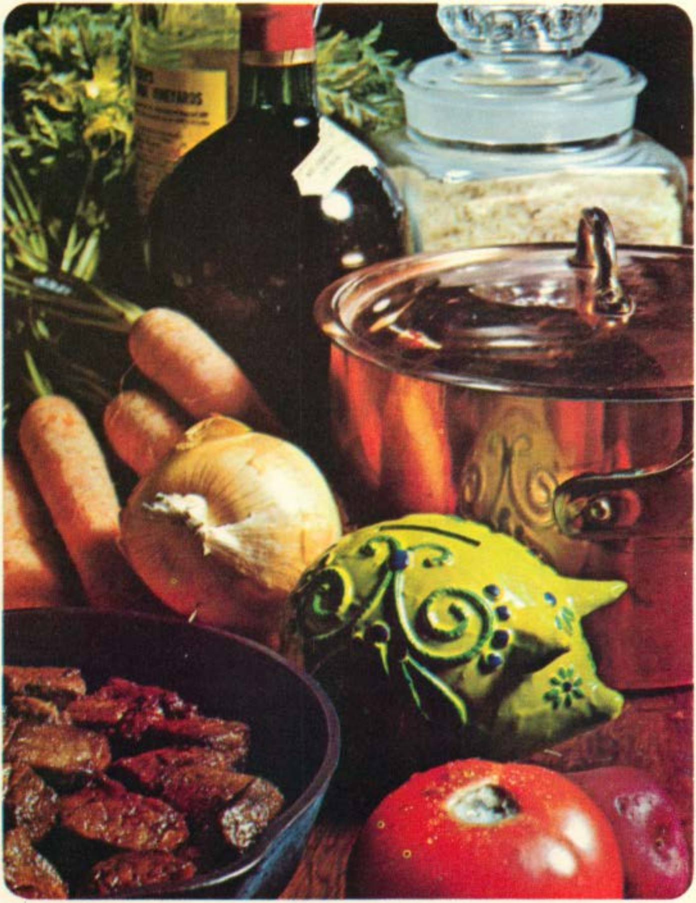
## INTERNATIONAL COFFEE

In heatproof container, mix ⅓ cup instant cocoa mix and ¼ cup instant coffee. Pour in 4 cups boiling water; stir. Top each serving with sweetened whipped cream. **6 servings (about ⅔ cup each).**

## EGG COFFEE

Heat 6 cups water to boiling. Beat 1 egg and 2 tablespoons water; stir 2 tablespoons egg mixture into ¾ cup ground coffee. Add enough cold water to completely moisten grounds; pour into boiling water. Heat to rolling boil. Remove from heat; add dash cold water. Strain. **6 to 8 cups.**

# ENTERTAINING ON A SHOESTRING



**DIVIDER CARD**

The Betty Crocker Recipe Card Library

# *about* ENTERTAINING ON A SHOESTRING...

You don't have to be a millionaire to give wonderful parties. So your budget is limited, but you love to entertain your friends? Here are some secrets for success: keep your guest list small. A simple but perfectly planned little dinner can be a more memorable occasion than a grand buffet for fifty and much easier on the pocketbook.

And you needn't always entertain at dinner. Refreshments after a concert, play or game add novelty and unexpectedness to entertaining. Begin with a genuine interest in your guests and remember that warm hospitality and imagination can accomplish wonders that great expense alone could not.

Create a festive party mood with simple accessories; serve foods that call for inexpensive ingredients but present them beautifully cooked and garnished. Above all, be yourself and entertain within your means. Your guests will love you for it! And for times when a larger party is in order, see our recipe collection for Crowd-Size Entertaining.

Cordially,

Betty Crocker

# ENTERTAINING ON A SHOESTRING

## LEISURELY LUNCHEONS

1. Cheese Soufflé for Four
2. Cheeseburger Pie
3. Little Chicken Dinners
4. Curried Fish in Rice Ring
5. Chinese Beef and Rice
   Raspberry Cream
6. Creole Flounder
   Savory Beans

## DELIGHTFUL LITTLE DINNERS

7. Flank Steak Fix-up
8. Coq au Vin
9. Hamburger Stroganoff
10. Turkey in Stuffing Shells
11. Sweet-Sour Chicken
12. Chili Enchiladas
13. Lamb Curry

## BACKYARD FUN

14. Barbecued Chuck Roast
15. Twirlin' Turkey for a Crowd
16. Spit-barbecued Ribs

## CANDLELIGHT BUFFETS

17. Beef Paprika
    Riviera Peaches
18. Waikiki Meatballs
19. Polynesian Kabobs
20. Chicken Confetti
    Dilled Zucchini
21. Golden Gate Chow Mein
22. Ribbon Meat Loaf
23. Sausage-Bean Casserole

## LATE, LATE SUPPERS

24. Scrambled Eggs Avocado
    Parmesan French Loaf
25. Quiche Lorraine
26. Puffy Omelet for Two
27. Spanish Pizza for the Gang

Look for other recipes for inexpensive party dishes in BUDGET CASSEROLES, HURRY-UP MAIN DISHES, IMPROMPTU PARTY FARE, SEASONAL FAVORITES, and SALADS FOR EVERY OCCASION.

# SET YOUR PARTY'S MOOD INEXPENSIVELY

## Color, Lights and Music

**1.** Combine colors madly, moodily or softly to get the effect you want.

**2.** Use clusters of balloons—one or many colors—on the deck, in the backyard, around the door.

**3.** Make your own tablecloth—terry, wet-look oil cloth, washable upholstery material (when its usefulness as a cloth is past, transform it into a hostess skirt), extra wallpaper rolls.

**4.** For napkins, try a rainbow variety of terry cloth finger-tip towels or wild bandana handkerchiefs.

**5.** Play records softly in the background.

**6.** Use candles everywhere, in every size. At individual places, set small fat candles on blocks of wood or on flat coasters.

## Centerpieces

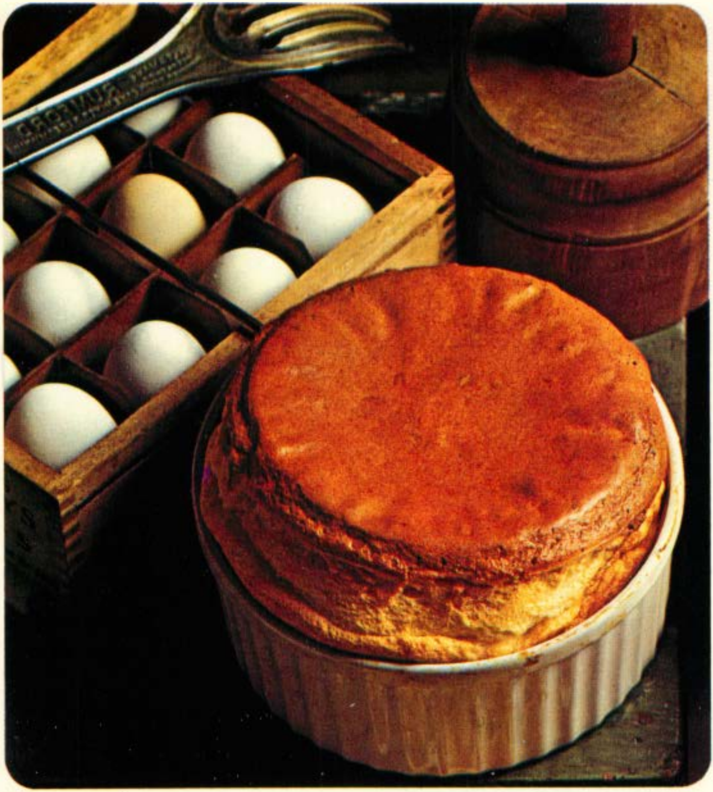
**1.** Spray-paint shells or artificial fruits in silver, gold or a single pastel color.

**2.** Combine eggplant with clusters of grapes, lemons with limes, or onions of all sizes in a wire salad basket, an old soup tureen, a black skillet, your favorite pottery bowl or a brightly painted colander.

**3.** Arrange a fruit and cheese tray for a centerpiece, then serve it for dessert.

**4.** Float a single peony or a few petunia blossoms in a low bowl.

# CHEESE SOUFFLÉ FOR FOUR



# CHEESE SOUFFLÉ FOR FOUR

**¼ cup butter or margarine**
**¼ cup Gold Medal flour**
**½ teaspoon salt**
**¼ teaspoon dry mustard**
**Dash cayenne red pepper**
**1 cup milk**
**1 cup shredded Cheddar cheese (about 4 ounces)**
**3 eggs, separated**
**¼ teaspoon cream of tartar**

Heat oven to 350°. Butter 4-cup soufflé dish or 1-quart casserole. Make a 4-inch band of triple thickness aluminum foil 2 inches longer than circumference of dish; butter one side. Extend depth of dish by securing foil band, buttered side in, around top of dish.

Melt butter in saucepan over low heat. Blend in flour and seasonings. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in cheese until melted. Remove from heat.

Beat egg whites and cream of tartar until stiff but not dry; set aside. Beat egg yolks until very thick and lemon colored; stir into cheese mixture. Stir about ¼ of the egg whites into cheese mixture. Gently fold mixture into remaining egg whites.

Carefully pour into soufflé dish. Bake 50 to 60 minutes or until knife inserted halfway between edge and center comes out clean. Serve immediately. **4 servings.**

*Remove foil collar at serving time; your soufflé will stand straight and tall. Use two forks to section and a dessert spoon to serve it.*

# CHEESEBURGER PIE

# CHEESEBURGER PIE

- **1 stick or ½ packet of our pie crust mix**
- **1 pound ground beef**
- **1 teaspoon salt**
- **½ teaspoon oregano**
- **¼ teaspoon pepper**
- **½ cup dry bread crumbs**
- **1 can (8 ounces) tomato sauce**
- **¼ cup chopped onion**
- **¼ cup chopped green pepper**
- **Cheese Topping (below)**
- **½ cup chili sauce**

Heat oven to 425°. Prepare pastry for 9-inch One-crust Pie as directed on package. In medium skillet, cook and stir meat until brown. Drain off fat. Stir in salt, oregano, pepper, crumbs, ½ cup of the tomato sauce, the onion and green pepper. Turn into pastry-lined pie pan. Spread Cheese Topping over filling.

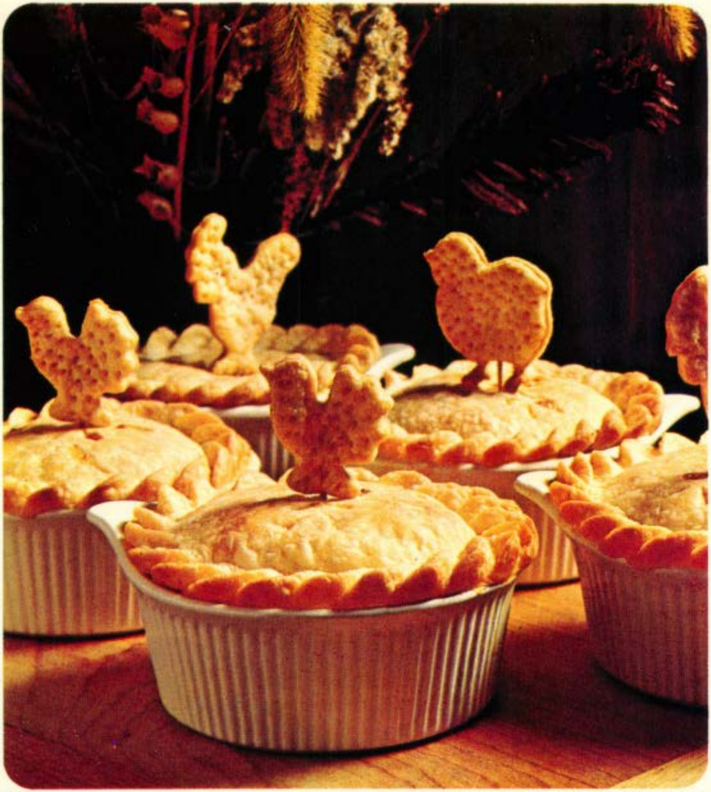
Bake about 30 minutes. Cut into wedges. Stir together remaining tomato sauce and the chili sauce; serve with pie. **6 to 8 servings.**

## Cheese Toppng

- **1 egg**
- **¼ cup milk**
- **½ teaspoon each salt, dry mustard and Worcestershire sauce**
- **2 cups shredded natural Cheddar cheese (about 8 ounces)**

Beat egg and milk; stir in seasonings and cheese.

# LITTLE CHICKEN DINNERS



# LITTLE CHICKEN DINNERS

**½ pound bulk pork sausage**
**¼ cup butter or margarine**
**⅓ cup Gold Medal flour**
**¼ teaspoon salt**
**2 cups chicken broth**
**1 cup light cream**
**1 can (3 ounces) chopped mushrooms**
**2 cups cut-up cooked chicken**
**Pastry Rounds (below)**

Shape sausage into 1-inch balls. In medium skillet, brown balls; remove and drain. Pour fat from skillet. Melt butter over low heat; stir in flour and salt until mixture is bubbly. Remove from heat. Stir in broth, cream and mushrooms (with liquid). Heat to boiling, stirring constantly. Boil and stir 1 minute.

Heat oven to 425°. Divide chicken, sausage and sauce into 6 ungreased individual baking dishes. Place one Pastry Round on each dish; fold pastry under, even with edge of dish. Flute. Cut slits on top. Place dishes on baking sheet; cover with aluminum foil. Remove foil last 10 minutes of baking. Bake 30 minutes or until crust is brown. Insert pastry chicken in each baking dish. **6 servings.**

**Pastry Rounds:** Prepare pastry for Two-crust Pie as directed on 1 package of our pie crust mix except—roll ⅛ inch thick; cut into rounds 2 inches larger than tops of baking dishes. Roll remaining pastry ¼ inch thick. Cut into chicken shapes. Place on ungreased baking baking sheet; insert wooden pick in each chicken. Bake 15 to 20 minutes.

# CURRIED FISH IN RICE RING

# CURRIED FISH IN RICE RING

**¼ teaspoon salt**
**½ cup boiling water**
**1 pound pike, pollack, sole or haddock fillets**
**2 tablespoons butter or margarine**
**¼ cup minced onion**
**2 tablespoons flour**
**1 teaspoon curry powder**
**1 teaspoon sugar**
**¼ teaspoon salt**
**Dash ginger**
**¾ cup milk**
**3 cups cooked rice**
**1 package (10 ounces) frozen green peas, cooked and drained**

Heat water and salt to boiling. Add fish; cover and simmer 6 to 10 minutes or until fish flakes easily with fork. Drain; reserve ½ cup broth. Break fillets into 2-inch pieces; keep warm while preparing sauce.

Melt butter in saucepan; cook and stir onion in butter until tender. Stir in flour, curry powder, sugar, salt and ginger; cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in reserved broth and milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in fish; heat through.

Mix rice and peas; pack lightly in greased 6-cup ring mold. Unmold on large serving dish; pour fish sauce into center of mold. **4 to 6 servings.**

*A whisper of curry and a dash of ginger give distinction to this economical luncheon casserole.*

# CHINESE BEEF AND RICE

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## CHINESE BEEF AND RICE

**1⅓ cups uncooked regular rice**
**¼ cup salad oil**
**1 tablespoon salt**
**3 cups boiling water**
**2 beef bouillon cubes**
**1 tablespoon plus 1 teaspoon soy sauce**
**2 medium onions, chopped**
**4 stalks celery, chopped**
**2 green peppers, chopped**
**3 cups diced cooked beef**

In large skillet, cook and stir rice in oil over medium heat until golden brown. Add salt, water, bouillon cubes and soy sauce. Cover tightly; simmer 20 minutes. Stir in onion, celery, green pepper and meat. Cover tightly; simmer 10 minutes longer or until all liquid is absorbed and rice is tender. **4 to 6 servings.**

*A contrasting dessert for this well-seasoned fluffy rice casserole is Raspberry Cream (below).*

### Raspberry Cream

**1 cup boiling water**
**1 package (3 ounces) raspberry-flavored gelatin**
**½ pint vanilla ice cream**
**1 package (10 ounces) frozen raspberries**

Pour boiling water over gelatin in bowl, stirring until gelatin is dissolved. Stir in ice cream and raspberries, breaking up berries with fork. Chill until set, about 20 minutes. **4 to 6 generous servings.**

# CREOLE FLOUNDER

## CREOLE FLOUNDER

- 2 pounds flounder or pollack fillets
- 1½ cups chopped tomatoes
- ½ cup chopped green pepper
- ⅓ cup lemon juice
- 1 tablespoon salad oil
- 2 teaspoons salt
- 2 teaspoons minced onion
- 1 teaspoon basil leaves
- ¼ teaspoon coarsely ground black pepper
- 4 drops red pepper sauce
- Green pepper rings

Heat oven to 500°. Place fillets in single layer in baking dish, 13½ x 9 x 2 inches. Stir together remaining ingredients except pepper rings; spoon over fillets.

Bake 5 to 8 minutes or until fish flakes easily with fork. Remove fillets to warm platter. Garnish with green pepper rings. **4 to 6 servings.**

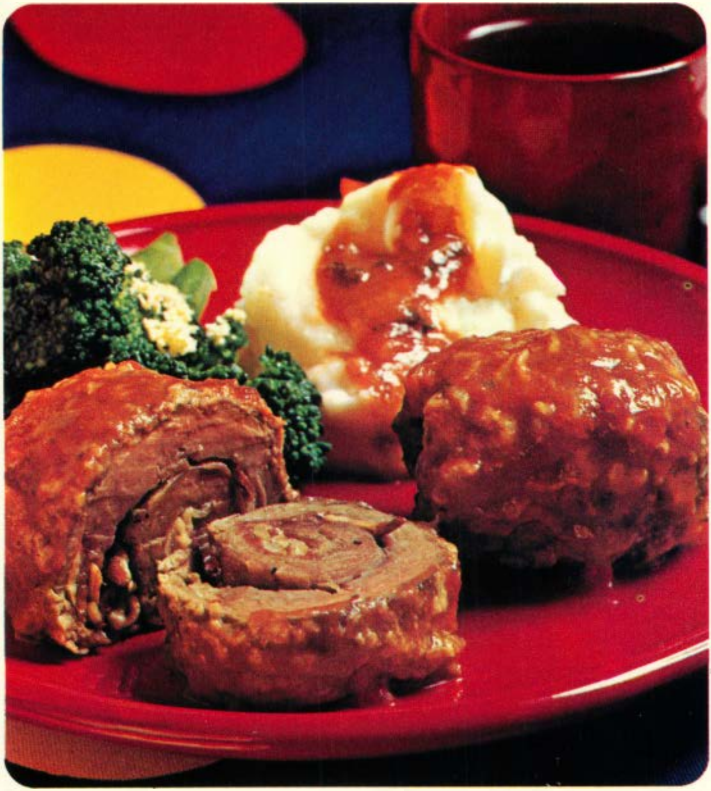
*Beautiful baked fish flavored with herbs and lemon juice—a dieter's delight. Serve with Savory Beans (below), crisp toast rounds and rainbow sherbet.*

### Savory Beans

- 1 beef bouillon cube
- ½ cup boiling water
- 2 packages (10 ounces each) frozen whole green beans

In saucepan, dissolve bouillon cube in boiling water. Add beans; heat to boiling. Cover; simmer 5 minutes or until tender. Season with pepper. **4 to 6 servings.**

# FLANK STEAK FIX-UP



## FLANK STEAK FIX-UP

**2-pound beef flank steak, scored***
**1 clove garlic, halved**
**1 teaspoon salt**
**¼ teaspoon pepper**
**4 to 6 slices bacon**
**½ cup Gold Medal flour****
**1 can (8 ounces) tomato sauce**
**½ teaspoon salt**
**⅛ teaspoon marjoram leaves**
**1 tablespoon snipped parsley**
**½ cup finely chopped onion**

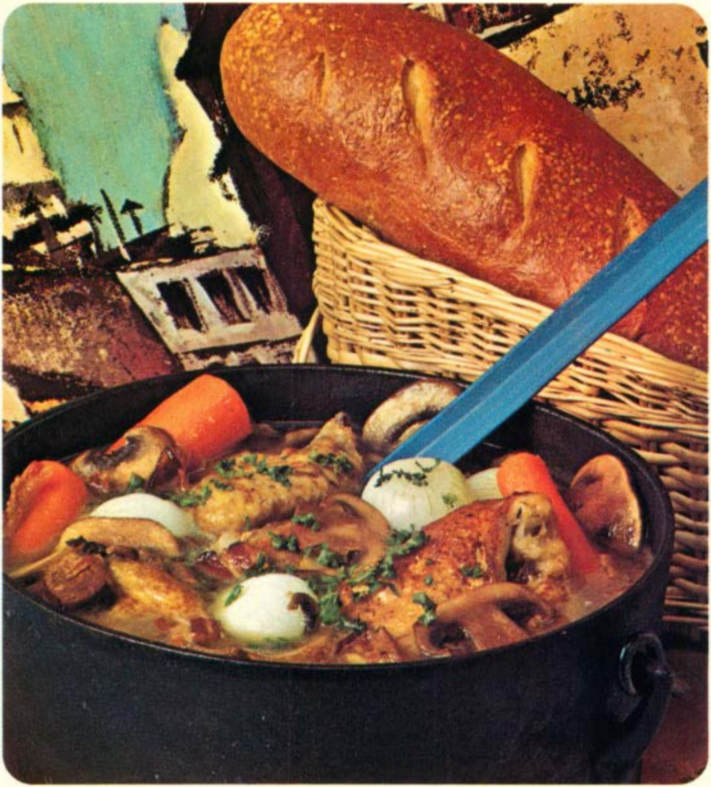
Rub steak with garlic; sprinkle with 1 teaspoon salt and the pepper. Cut meat crosswise into 4 to 6 serving pieces. In large skillet, cook bacon. Drain bacon; reserve 2 tablespoons drippings in skillet.

Place slice of bacon on each piece of meat; roll up and secure with wooden picks. Coat rolls with flour. Brown rolls in the reserved bacon drippings over medium heat.

Stir together remaining ingredients; pour over meat. Cover tightly; simmer 45 to 60 minutes or until tender. Place rolls on warm platter; remove wooden picks. Heat sauce to boiling, stirring constantly; pour over rolls. **4 to 6 servings.**

*Cut lightly in a crisscross pattern—usually done by your meat retailer.
**If using self-rising flour, omit the ½ teaspoon salt.

# COQ AU VIN



# COQ AU VIN

**3- to 3½-pound broiler-fryer chicken, cut up**
**½ cup Gold Medal flour**
**1 teaspoon salt**
**¼ teaspoon pepper**
**6 slices bacon**
**6 small onions**
**½ pound mushrooms, sliced**
**4 carrots, halved**
**1 cup chicken broth**
**1 cup red Burgundy**
**1 clove garlic, crushed**
**½ teaspoon salt**
**Bouquet Garni (below)**

Wash chicken and pat dry. Mix flour, salt and pepper; coat chicken with flour mixture. In large skillet, fry bacon until crisp; drain and set aside. Brown chicken in hot bacon drippings.

Push chicken aside; add onions and mushrooms and cook and stir until onions are tender. Drain off fat. Crumble bacon; stir in with remaining ingredients.

Cover; simmer about 1 hour or until chicken is tender. Remove Bouquet Garni before serving. Skim off excess fat. If desired, sprinkle with snipped parsley. **4 to 6 servings.**

**Bouquet Garni:** Tie ½ teaspoon crushed thyme leaves, 1 bay leaf and 2 large sprigs parsley in cheese cloth bag or place them in teaball.

*This French dish—chicken and vegetables simmered in red wine—is almost a meal in itself. Add crusty bread, green salad dressed with oil and vinegar, and a dessert of miniature cream puffs drizzled with chocolate syrup.*

# HAMBURGER STROGANOFF

# HAMBURGER STROGANOFF

**1 pound ground beef**
**½ cup chopped onion**
**¼ cup butter or margarine**
**2 tablespoons flour**
**1 teaspoon salt**
**1 clove garlic, minced**
**¼ teaspoon pepper**
**1 can (4 ounces) mushroom stems and pieces, drained**
**1 can (10½ ounces) condensed cream of chicken soup**
**1 cup dairy sour cream**
**Poppy Seed Noodles (below)**

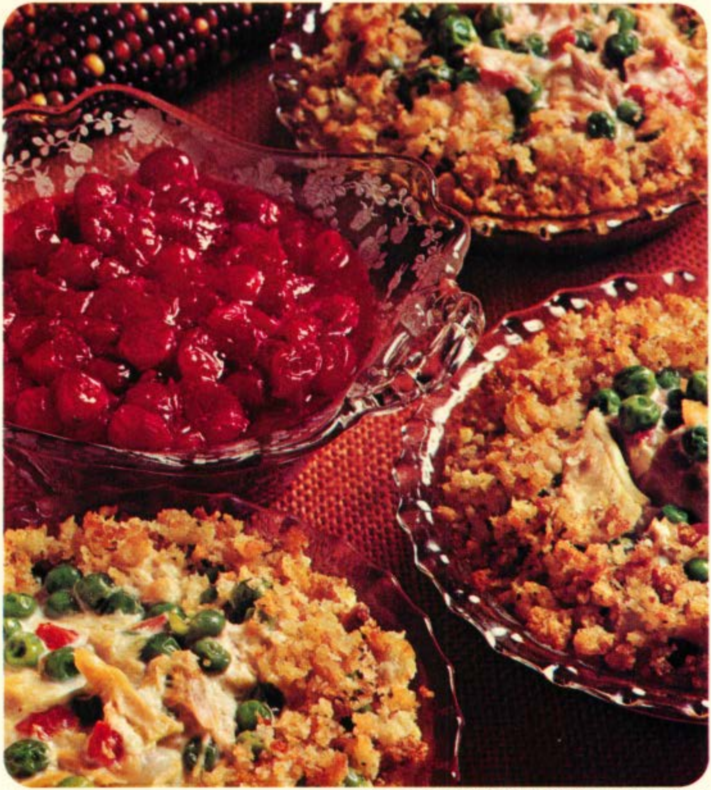
In large skillet, cook and stir meat and onion in butter until meat is brown and onion is tender. Stir in flour, salt, garlic, pepper and mushrooms; cook 5 minutes, stirring constantly. Stir in soup; heat to boiling, stirring constantly.

Reduce heat; simmer uncovered 10 minutes. Stir in sour cream; heat through. Serve over Poppy Seed Noodles. **4 servings.**

**Poppy Seed Noodles:** Cook 8 ounces medium noodles as directed on package; drain. Stir in 2 teaspoons poppy seed and 1 tablespoon butter.

*Brighten this popular casserole with a parsley or chive garnish from your kitchen garden or a generous shake of paprika.*

# TURKEY IN STUFFING SHELLS



# TURKEY IN STUFFING SHELLS

**1 tablespoon plus 1½ teaspoons flour**
**1 teaspoon instant minced onion**
**¼ teaspoon salt**
**¼ teaspoon mace**
**Freshly ground pepper**
**1¼ cups light cream**
**2 cups cut-up cooked turkey or chicken**
**1 package (10 ounces) frozen green peas and pearl onions, cooked and drained**
**2 tablespoons chopped pimiento**
**1 teaspoon grated lemon peel**
**Stuffing Shells (below)**

Heat oven to 425°. In large saucepan, combine flour, onion, salt, mace and pepper. Gradually stir in cream. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in turkey, peas and onions, pimiento and lemon peel; heat through.

Pour hot mixture into Stuffing Shells. Sprinkle reserved stuffing mixture around edge of each casserole. Bake 5 minutes or until stuffing edge is light brown. **5 servings.**

**Stuffing Shells:** Toss 2 cups herb-seasoned stuffing, ⅓ cup butter or margarine, melted, and ¼ cup water; reserve 1¼ cups. Divide remaining stuffing mixture into 5 individual casseroles; press mixture against bottom and side of each.

*Save some turkey for these–deliciously different little casseroles lined with packaged poultry stuffing.*

# SWEET-SOUR CHICKEN

# SWEET-SOUR CHICKEN

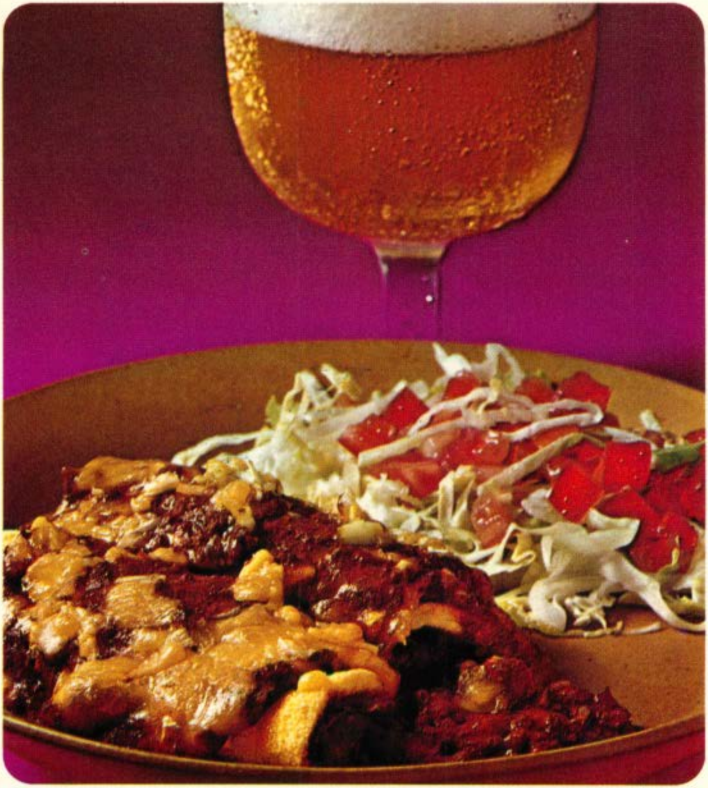
**2½ cups cut-up cooked chicken**
**1 egg, slightly beaten**
**¼ cup cornstarch**
**2 tablespoons shortening**
**1 can (13½ ounces) pineapple chunks, drained (reserve syrup)**
**½ cup vinegar**
**½ cup sugar**
**1 medium green pepper, cut into 1-inch squares**
**¼ cup water**
**2 tablespoons cornstarch**
**1 teaspoon soy sauce**
**1 can (16 ounces) small carrots, drained**
**3 cups hot cooked rice**

Toss chicken and egg until all pieces are coated. Sprinkle ¼ cup cornstarch over chicken; toss until all pieces are coated. Melt shortening in medium skillet. Add chicken pieces; cook over medium heat until brown. Remove chicken from skillet and set aside.

Add enough water to reserved pineapple syrup to measure 1 cup. Stir liquid, vinegar and sugar into skillet. Heat to boiling, stirring constantly. Stir in green pepper; heat to boiling. Reduce heat; cover and simmer 2 minutes.

Blend water and 2 tablespoons cornstarch; stir into skillet. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir in pineapple chunks, soy sauce, carrots and chicken; heat through. Serve over rice. **4 servings.**

# CHILI ENCHILADAS



## CHILI ENCHILADAS

**2 cans (15½ ounces each) chili without beans**
**¼ cup chopped onion**
**2 cups shredded process American cheese (about 8 ounces)**
**1 cup Bisquick baking mix**
**¼ cup cold water**
**Cornmeal**

Heat oven to 350°. Mix 1 can chili, 2 tablespoons of the onion and 1 cup of the cheese; set aside. Stir baking mix and water to a soft dough. Gently smooth dough into a ball on floured cloth-covered board. Knead 5 times.

Divide dough into 8 equal parts; shape each part into a ball. Roll each ball into a 5-inch circle on board dusted with cornmeal. Bake on hot ungreased griddle about 1 minute on each side or until light brown.

Spoon about ⅓ cup of the chili mixture on center of each enchilada. Roll up; place seam side down in ungreased baking dish, 11½x7½x1½ inches. Spoon remaining chili over enchiladas; sprinkle with remaining onion and cheese. Bake uncovered 20 minutes or until cheese is melted. **4 to 6 servings.**

*Your own soft tortillas rolled with chili, onion and cheese. Accompany with shredded lettuce and chopped red tomatoes.*

# LAMB CURRY

## LAMB CURRY

**¼ cup butter or margarine**
**½ cup chopped onion**
**¼ cup chopped green pepper**
**¼ cup chopped celery**
**1 apple, pared and thinly sliced**
**1 teaspoon curry powder**
**¼ to ½ teaspoon salt**
**¼ cup Gold Medal flour**
**2 cups chicken broth***
**2 cups cubed cooked lamb**
**3 cups hot cooked rice**
**¼ to ½ cup chopped peanuts, hard-cooked eggs or chutney**

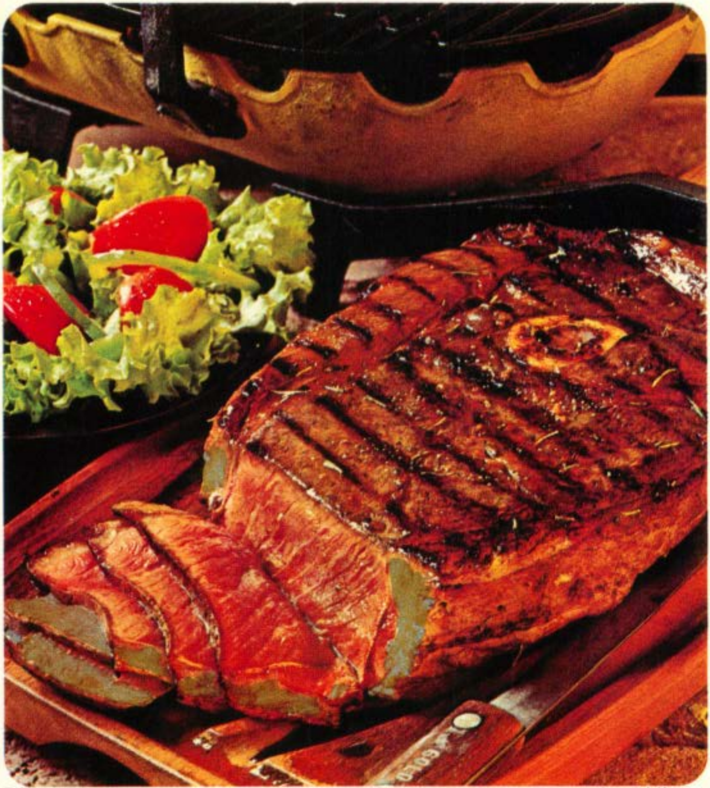
Melt butter in large saucepan. Add onion, green pepper, celery and apple slices; cook and stir gently until onion is tender. Stir in curry powder, salt and flour. Cook over low heat, stirring until mixture is hot. Remove from heat.

Stir in broth gradually. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in meat; heat through, stirring occasionally, about 10 minutes. Serve over rice. Pass peanuts to sprinkle on top. **4 to 6 servings.**

*Chicken broth can be made by dissolving 2 chicken bouillon cubes in 2 cups boiling water, or use canned chicken broth.

*At its best served with a dewy, green salad, a bowl of chilled fresh fruit and cups of steaming tea.*

# BARBECUED CHUCK ROAST



# BARBECUED CHUCK ROAST

Select a 3- to 4-pound beef chuck roast, 2½ to 3 inches thick. Place meat in shallow glass dish; pour California Marinade (below) over meat. Cover dish with plastic wrap. Refrigerate 24 hours, turning meat frequently.

Remove meat from marinade. Stir 2 tablespoons catsup into marinade; heat through on grill. Brush on meat. Place roast on grill 4 inches from medium coals.

Cook 1 to 1¼ hours or until tender, turning frequently and basting every 5 to 6 minutes with hot marinade. Serve roast rare in the middle and browned on the outside. **6 to 8 servings.**

## California Marinade

**2 cloves garlic, crushed**
**¼ cup olive oil or salad oil**
**1 teaspoon rosemary leaves, crushed**
**½ teaspoon dry mustard**
**2 teaspoons soy sauce**
**¼ cup wine vinegar**
**¼ cup sherry or apple juice**

Cook and stir garlic in oil; add rosemary, mustard and soy sauce. Remove from heat and stir in vinegar and wine.

# TWIRLIN' TURKEY FOR A CROWD

# TWIRLIN' TURKEY FOR A CROWD

**8-to 10-pound turkey**
**2 teaspoons salt**
**Dash pepper**
**½ cup butter or margarine, melted, or Sauce Parisian (below)**

Wash turkey and pat dry. Rub cavity with salt and pepper. Fasten neck skin of turkey to back with skewer. Flatten wings over breast; tie with string to hold wings securely. Tie drumsticks securely to tail. Insert spit rod through center of bird from tail end toward front. Secure turkey on spit with holding forks. Check balance by rotating spit in palms of hands.

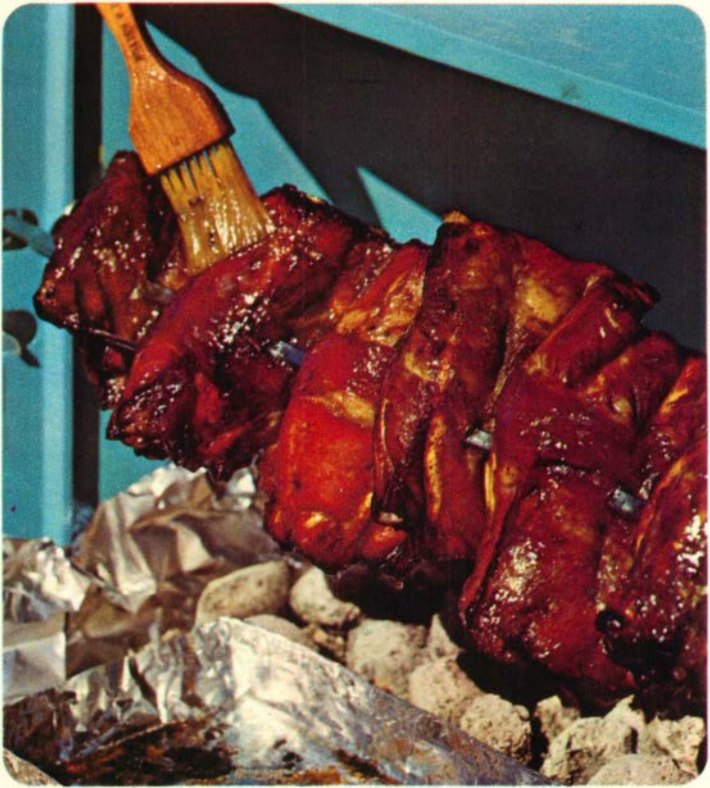
Arrange medium-hot coals at back of firebox; place foil drip pan under spit area. Insert meat thermometer so tip is in thickest part of breast meat and does not touch bone. Cook turkey on rotisserie 3½ to 4 hours or until leg bone moves easily and is soft to touch (meat thermometer should register 185°).

During last 30 minutes of cooking, brush turkey frequently with butter. Add coals when necessary to maintain even heat. **10 to 14 servings.**

**Sauce Parisian:** In small saucepan, heat ½ cup salad oil, ½ cup dry white wine, 1 teaspoon garlic salt and 1 teaspoon onion salt to boiling.

*When your spit-roasted turkey is tender and crackly-crisp bring out a chilled bowl of Creamy Coleslaw* (AMERICAN CLASSICS *card 19) and a sparkling fruit-filled watermelon* (SALADS FOR EVERY OCCASION *card 2).*

# SPIT-BARBECUED RIBS



# SPIT-BARBECUED RIBS

**3 to 4 pounds pork loin back ribs**
**1 cup soy sauce**
**½ cup sherry or pineapple juice**
**2 tablespoons honey**
**1 clove garlic, crushed**
**½ cup honey**

Place meat in plastic bag or shallow glass dish. Mix soy sauce, sherry, 2 tablespoons honey and the garlic; pour over meat. Fasten bag securely or cover dish with plastic wrap. Refrigerate 8 hours, turning meat occasionally.

Remove meat from marinade; reserve marinade. Lace ribs on spit rod; secure with holding forks. Check balance by rotating spit in palms of hands. Arrange medium-hot coals at back of firebox; place foil drip pan under spit area.

Cook ribs on rotisserie 1½ to 2 hours or until done, basting frequently with reserved marinade. Brush ribs with ½ cup honey during last 30 minutes of cooking. Add coals when necessary to maintain even heat. **4 servings.**

*Make a meal of succulent, honey-glazed ribs, chilled potato salad and a platter of icy crisp relishes, topped off with strawberry shortcake.*

# BEEF PAPRIKA

## BEEF PAPRIKA

- ¼ cup shortening
- 2 pounds beef chuck or round, cut into 1-inch cubes
- 1 cup sliced onion
- 1 small clove garlic, minced
- ¾ cup catsup
- 2 tablespoons Worcestershire sauce
- 1 tablespoon brown sugar
- 2 teaspoons salt
- 2 teaspoons paprika
- ½ teaspoon dry mustard
- Dash cayenne red pepper
- 1½ cups water
- 2 tablespoons flour
- ¼ cup water
- 3 cups hot cooked noodles

Melt shortening in large skillet. Add meat, onion and garlic; cook and stir until meat is brown and onion is tender. Stir in catsup, Worcestershire sauce, sugar, salt, paprika, mustard, cayenne and 1½ cups water. Cover; simmer 2 to 2½ hours.

Blend flour and ¼ cup water; stir gradually into meat mixture. Heat to boiling, stirring constantly. Boil and stir 1 minute. Serve over noodles. **6 to 8 servings.**

*Serve with orange-onion-cucumber salad, poppy seed rolls and Riveria Peaches (below).*

### Riviera Peaches

Place 2 peach halves in each of 8 sherbet glasses. Melt ⅔ cup raspberry jelly; pour over peaches. Chill 3 hours. Just before serving, top each serving with 1 scoop pistachio ice cream.

# WAIKIKI MEATBALLS

# WAIKIKI MEATBALLS

**1½ pounds ground beef**
**⅔ cup cracker crumbs**
**⅓ cup minced onion**
**1 egg**
**1½ teaspoons salt**
**¼ teaspoon ginger**
**¼ cup milk**
**1 tablespoon shortening**
**2 tablespoons cornstarch**
**½ cup brown sugar (packed)**
**1 can (13½ ounces) pineapple tidbits, drained (reserve syrup)**
**⅓ cup vinegar**
**1 tablespoon soy sauce**
**⅓ cup chopped green pepper**

Mix meat, crumbs, onion, egg, salt, ginger and milk. Shape mixture by rounded tablespoonfuls into balls. Melt shortening in large skillet; brown and cook meatballs. Remove meatballs; keep warm. Pour fat from skillet.

Mix cornstarch and sugar. Stir in reserved pineapple syrup, vinegar and soy sauce until smooth. Pour into skillet; cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Add meatballs, pineapple tidbits and green pepper; heat through. **6 servings.**

*Morsels of meat in a tantalizing sweet-sour sauce.*

# POLYNESIAN KABOBS

## POLYNESIAN KABOBS

**Sixteen 1-inch cubes cooked ham or turkey**
**8 medium mushrooms**
**1 can (13½ ounces) pineapple chunks, drained (reserve syrup)**
**1 medium green pepper, cut into 8 pieces**
**Curry Marinade (below)**
**1 tablespoon cornstarch**
**2 tablespoons sugar**
**2 cups hot cooked rice**

On each of 8 metal skewers, alternate ham cubes, mushrooms, pineapple chunks and green pepper pieces. Place in baking pan, 13x9x2 inches; pour Curry Marinade over kabobs. Marinate 30 minutes, turning once. Heat oven to 425°. Bake kabobs 20 to 25 minutes, basting frequently with marinade.

In small saucepan, combine cornstarch and sugar. Add enough water to reserved pineapple syrup to measure 1 cup; stir into cornstarch mixture. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Drain off ¾ cup Curry Marinade from kabobs. Stir into pineapple sauce; heat through.

Arrange kabobs on rice; pour some of the pineapple sauce on kabobs. Serve with remaining pineapple sauce. **4 servings.**

**Curry Marinade:** Stir together 1 cup salad oil, ½ cup vinegar or lemon juice, 2 tablespoons minced onion, 2 teaspoons curry powder, 1 teaspoon salt and ¼ teaspoon cloves.

# CHICKEN CONFETTI

# CHICKEN CONFETTI

**4 to 5 pounds broiler-fryer chicken, cut up**
**1 teaspoon salt**
**⅛ teaspoon pepper**
**¼ cup salad oil**
**½ cup chopped onion**
**1 clove garlic, minced**
**2 cans (16 ounces each) tomatoes**
**1 can (8 ounces) tomato sauce**
**1 can (6 ounces) tomato paste**
**2 tablespoons snipped parsley**
**2 teaspoons salt**
**1 teaspoon basil**
**¼ teaspoon pepper**
**7 or 8 ounces spaghetti, cooked and drained**
**Grated Parmesan cheese**

Wash chicken pieces and pat dry. Season with 1 teaspoon salt and ⅛ teaspoon pepper. In large skillet or Dutch oven, brown chicken in oil; remove chicken. Pour off all but 3 tablespoons fat. Add onion and garlic; cook and stir until onion is tender. Stir in chicken and remaining ingredients except spaghetti and cheese.

Cover tightly; cook chicken slowly 1 to 1½ hours or until tender, stirring occasionally and adding water if necessary. Skim off excess fat. Serve on spaghetti; sprinkle with Parmesan cheese. **4 to 6 servings.**

*Serve with Dilled Zucchini (below), garlic bread and spumoni ice cream.*

## Dilled Zucchini

Cut 2 unpared medium zucchini lengthwise in half. Cook covered in 1 inch boiling salted water 12 to 15 minutes or until tender; drain. Brush with melted butter and sprinkle with dill weed. **4 servings.**

# CHICKEN CONFETTI

## CHICKEN CONFETTI

4 to 5 pounds broiler-fryer chicken, cut up
1 teaspoon salt
⅛ teaspoon pepper
¼ cup salad oil
½ cup chopped onion
1 clove garlic, minced
2 cans (16 ounces each) tomatoes
1 can (8 ounces) tomato sauce
1 can (6 ounces) tomato paste
2 tablespoons snipped parsley
2 teaspoons salt
1 teaspoon basil
¼ teaspoon pepper
7 or 8 ounces spaghetti, cooked and drained
Grated Parmesan cheese

Wash chicken pieces and pat dry. Season with 1 teaspoon salt and ⅛ teaspoon pepper. In large skillet or Dutch oven, brown chicken in oil; remove chicken. Pour off all but 3 tablespoons fat. Add onion and garlic; cook and stir until onion is tender. Stir in chicken and remaining ingredients except spaghetti and cheese.

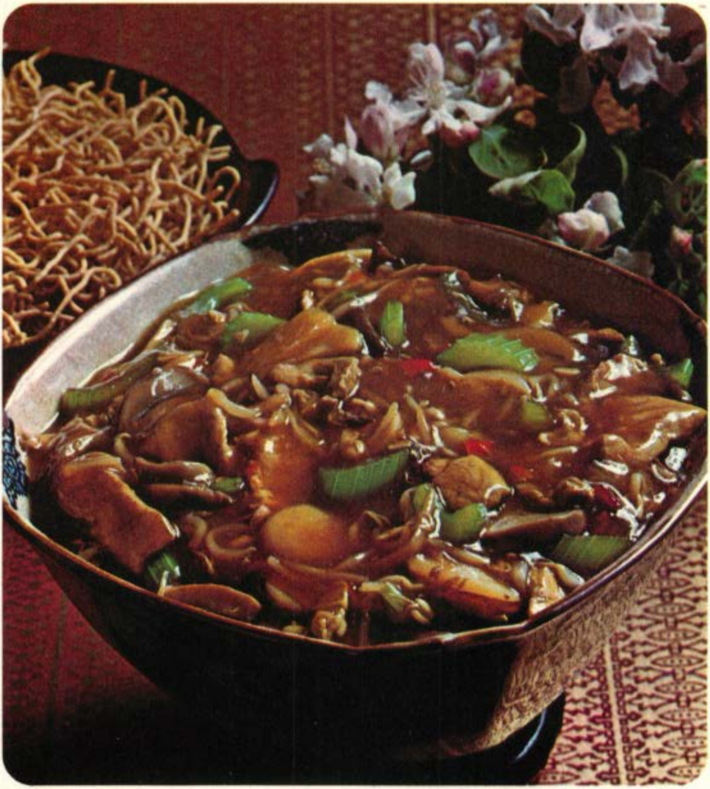
Cover tightly; cook chicken slowly 1 to 1½ hours or until tender, stirring occasionally and adding water if necessary. Skim off excess fat. Serve on spaghetti; sprinkle with Parmesan cheese. **4 to 6 servings.**

*Serve with Dilled Zucchini (below), garlic bread and spumoni ice cream.*

### Dilled Zucchini

Cut 2 unpared medium zucchini lengthwise in half. Cook covered in 1 inch boiling salted water 12 to 15 minutes or until tender; drain. Brush with melted butter and sprinkle with dill weed. **4 servings.**

# GOLDEN GATE CHOW MEIN



## GOLDEN GATE CHOW MEIN

**1 pound lean pork steak**
**1 cup sliced celery**
**½ cup chopped onion**
**3 tablespoons soy sauce**
**1 teaspoon monosodium glutamate**
**2 cups beef broth***
**3 tablespoons cornstarch**
**1 can (3 ounces) sliced mushrooms, drained (reserve ¼ cup liquid)**
**1 can (16 ounces) Chinese vegetables, drained**
**2 tablespoons brown gravy sauce (molasses type)**
**3 cups chow mein noodles**

Trim excess fat from meat. Cut meat diagonally into very thin strips. Lightly grease large skillet with excess fat; brown meat on both sides. Stir in celery, onion, soy sauce, monosodium glutamate and broth. Cover; simmer 30 minutes.

Blend cornstarch and reserved mushroom liquid; gradually stir into meat mixture. Add mushrooms, Chinese vegetables and brown gravy sauce. Heat to boiling, stirring constantly. Boil and stir 1 minute. Serve over chow mein noodles. **4 servings.**

*Beef broth can be made by dissolving 2 beef bouillon cubes in 2 cups boiling water, or use canned beef broth (bouillon).

*For dessert, serve fortune cookies and Gingered Lemon Sherbet: Heat ½ cup ginger marmalade until melted. Spoon over scoops of lemon sherbet or vanilla ice cream.*

# RIBBON MEAT LOAF

## RIBBON MEAT LOAF

**3 slices soft bread, torn into small pieces**
**1 cup milk**
**1 pound ground beef or veal**
**½ pound ground lean pork**
**1 egg yolk**
**¼ cup minced onion**
**1¼ teaspoons salt**
**¼ teaspoon each pepper, dry mustard, sage, celery salt and garlic salt**
**1 tablespoon Worcestershire sauce**
**Cheese Filling (below)**

Heat oven to 350°. Stir together bread and milk; mix in remaining ingredients except filling. Pat one half of meat mixture in greased loaf pan, 9x5x3 inches. Cover with Cheese Filling. Top with remaining meat mixture. Bake 1 hour 30 minutes. **6 to 8 servings.**

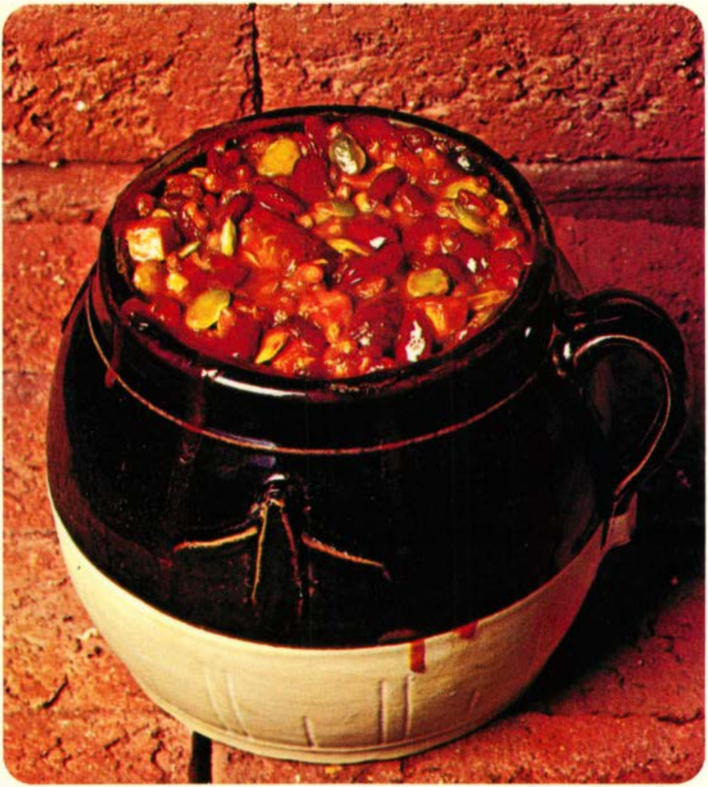
### Cheese Filling

**1 egg white, slightly beaten**
**1 tablespoon water**
**2 slices soft bread, torn into pieces**
**4 ounces crumbled blue cheese or shredded Cheddar cheese**

Combine egg white and water; toss lightly with bread crumbs and cheese.

*Beautifully mellow in flavor with your choice of blue or Cheddar cheese. Bake in a well-greased pan so none of the goodness sticks!*

# SAUSAGE-BEAN CASSEROLE



## SAUSAGE-BEAN CASSEROLE

**1 package (10 ounces) frozen lima beans**
**3 cans (about 19 ounces each) baked beans (6 cups)**
**3 cans (about 15 ounces each) kidney beans, drained (5 cups)**
**1 pound Italian link sausages or pork link sausages**
**½ pound smoked ham, cut into ½-inch cubes**
**½ cup chopped onion**
**1 can (8 ounces) tomato sauce**
**½ cup catsup**
**¼ cup brown sugar (packed)**
**1 tablespoon salt**
**½ teaspoon pepper**
**½ teaspoon dry mustard**

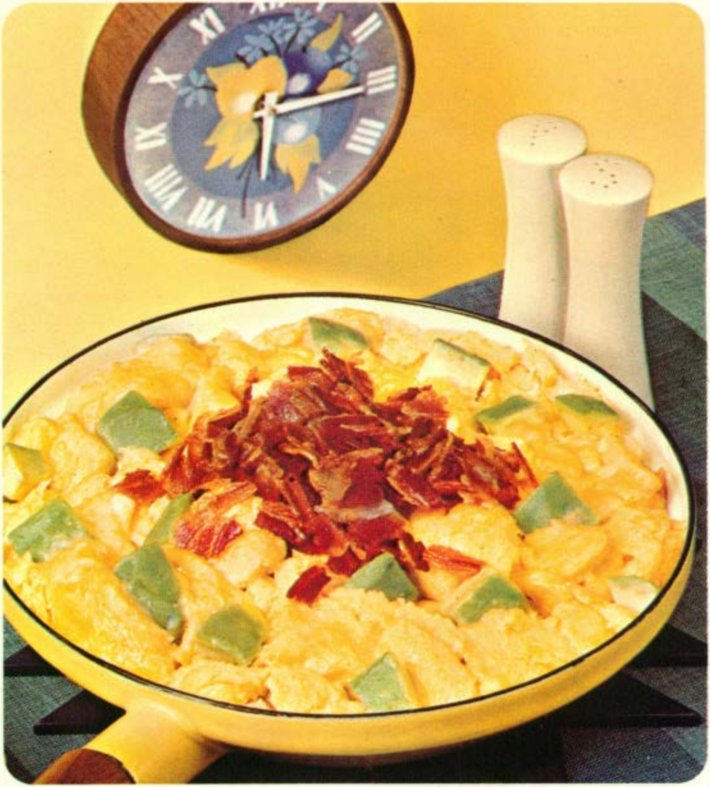
Heat oven to 400°. Cook lima beans as directed on package; drain. Turn into ungreased 4½-quart casserole. Add baked beans and kidney beans.

In covered skillet, simmer sausages in small amount of water 5 minutes. Drain liquid from skillet; panfry sausages until brown on all sides. (Do not prick sausages.) Cut each sausage into 2 or 3 pieces; add with ham to beans.

Stir together remaining ingredients; pour over casserole. Gently mix all ingredients. Bake uncovered 1 hour. **10 to 12 servings.**

*A bean-fancier's delight—wholesome, zesty and high in protein. A handy carry-along casserole for a party, too.*

# SCRAMBLED EGGS AVOCADO



## SCRAMBLED EGGS AVOCADO

**8 eggs**
**½ cup light cream**
**1 teaspoon salt**
**¼ teaspoon pepper**
**1 avocado, peeled and cubed (about 1 cup)**
**2 tablespoons butter or margarine**
**12 slices bacon, crisply fried and crumbled**

Mix eggs, cream, salt and pepper with fork. Stir in avocado. Heat butter in skillet over medium heat until just hot enough to sizzle drop of water. Pour egg mixture into skillet.

As egg mixture begins to set at bottom and side, lift cooked portion with spatula so that thin, uncooked portion can flow to bottom. Avoid constant stirring. Cook until eggs are thickened throughout but still moist. Sprinkle bacon on eggs. **6 servings.**

*Fun to share with guests after the show, and friendly, filling fare at any hour. Have the bacon cooked and crumbled ahead, the Parmesan French Loaf (below) ready-wrapped to pop into the oven.*

### Parmesan French Loaf

Heat oven to 475°. Cut ½ loaf (1 pound) French bread into six to eight 1-inch slices. Spread slices with soft butter or margarine; sprinkle with grated Parmesan cheese. Reassemble loaf; wrap in aluminum foil. Heat 10 minutes.

# QUICHE LORRAINE

## QUICHE LORRAINE

**1 stick or ½ packet of our pie crust mix**
**12 slices bacon (about ½ pound), crisply fried and crumbled**
**1 cup shredded natural Swiss cheese (4 ounces)**
**⅓ cup minced onion**
**4 eggs**
**2 cups light cream (20%) or whipping cream**
**¾ teaspoon salt**
**¼ teaspoon sugar**
**⅛ teaspoon cayenne red pepper**

Heat oven to 425°. Prepare pastry for 9-inch One-crust Pie as directed on package. Sprinkle bacon, cheese and onion in pastry-lined pie pan. With rotary beater, blend remaining ingredients; pour into pie pan. Bake 15 minutes.

Reduce oven temperature to 300°. Bake pie 30 minutes longer or until knife inserted 1 inch from edge comes out clean. Let pie stand 10 minutes before cutting. Serve in wedges. **6 servings.**

*For lunch or brunch in the grand manner—a classic do-ahead to assemble just before baking, to serve with asparagus, hard rolls and an angel food cake for dessert.*

# PUFFY OMELET FOR TWO

# PUFFY OMELET FOR TWO

**4 eggs, separated**
**¼ cup water**
**¼ teaspoon salt**
**⅛ teaspoon pepper**
**1 tablespoon butter or margarine**

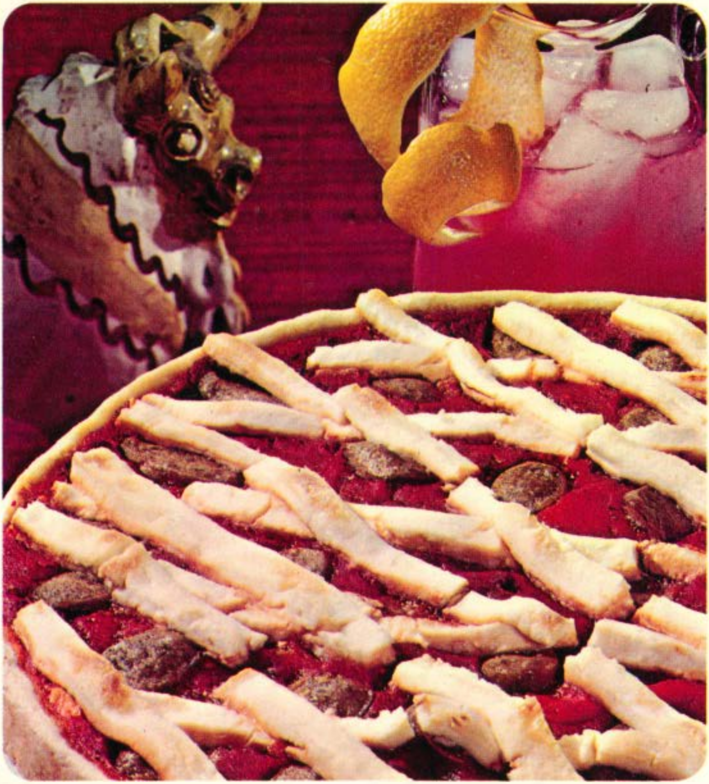
In small mixer bowl, beat egg whites with water and salt until stiff but not dry. In another bowl, beat egg yolks with pepper until thick and lemon colored. Fold into egg whites.

Heat oven to 325°. Heat butter in 10-inch skillet with ovenproof handle until just hot enough to sizzle a drop of water. Pour omelet mixture into skillet; level surface gently. Reduce heat. Cook slowly until puffy and lightly browned on bottom, about 5 minutes. (Lift omelet at edge to judge color.)

Place in oven; bake 12 to 15 minutes or until knife inserted in center comes out clean. To serve, tip skillet; loosen omelet by slipping pancake turner or spatula under and fold omelet in half without breaking. **2 or 3 servings.**

**Puffy Dessert Omelet:** Omit pepper; add ¼ cup sugar to egg yolks before beating. Mix ½ cup sliced strawberries and ½ cup dairy sour cream. Spread half the strawberry mixture on omelet before folding; spread remaining mixture on top. Sprinkle with confectioners' sugar.

# SPANISH PIZZA FOR THE GANG



## SPANISH PIZZA FOR THE GANG

**1 envelope (2½ ounces) spaghetti sauce mix**
**1 can (28 ounces) tomatoes, drained**
**1 can (8 ounces) tomato sauce**
**½ cup chopped green pepper**
**1 teaspoon red pepper sauce**
**Spanish Pizza Dough (below)**
**1 package (8 ounces) brown and serve sausage links**
**2 packages (8 ounces each) cream cheese, chilled**

Stir together sauce mix, tomatoes, tomato sauce, green pepper and red pepper sauce; set aside. Heat oven to 400°. Prepare Spanish Pizza Dough. Spread half of tomato mixture on each circle. Cut sausages into thin slices; place on tomato mixture. Cut cream cheese lengthwise into thin strips; arrange strips lattice-fashion on each pizza. Bake 15 minutes. **8 to 10 servings.**

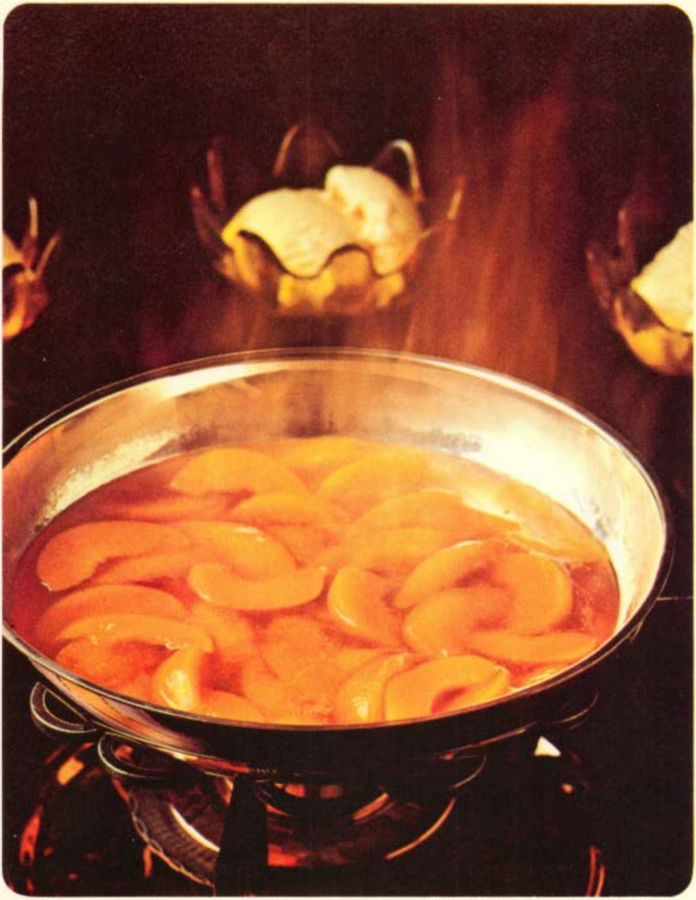
### Spanish Pizza Dough

**1 package active dry yeast**
**2 tablespoons warm water (105 to 115°)**
**1 teaspoon salt**
**2 tablespoons salad oil**
**1 egg, well beaten**
**2 cups Gold Medal flour***
**1 cup cornmeal**
**1 cup cold water**

Dissolve yeast in warm water. Mix in remaining ingredients. Do not let dough rise. Turn onto well-floured cloth-covered board; knead 2 to 3 minutes. Divide dough in half. Roll each half into 12-inch circle; place on ungreased baking sheet. Pinch up edges of circles.

*If using self-rising flour, omit salt.

# DESSERT SPECTACULARS



**DIVIDER CARD**

The Betty Crocker Recipe Card Library

# *about* DESSERT SPECTACULARS...

When you really want to star at your own party, these are the recipes to consult. You'll find that grand finale for a dinner party, something special and surprising to lend glamour to a plain-Jane meal, a flaming, frozen or whipped cream delight elegant enough to steal the scene at a "come-for-dessert" evening or afternoon affair.

These desserts are culinary works of art to make your reputation as a hostess with showmanship and flair. You can choose a recipe and create an all-out, no-holds-barred triumph with perfect confidence because directions are clear, simple, and have been many times tested by homemakers in kitchens just like yours.

Cordially,

Betty Crocker

*Pictured: Peaches Flambé (back of contents card).*

# DESSERT SPECTACULARS

## FLAMING

- Fruits Ablaze*
  - Peaches Flambé
  - Oranges Flambé
1. More Fruits Ablaze
   - Cherries Jubilee
   - Bananas Flambé
2. Cherry Crêpes

## FROZEN

3. Serve Yourself Cake Sundaes
4. Easy Baked Alaska
5. Rainbow Sherbet Roll
6. Baked Alaska Pie
7. Frozen Chocolate Pie
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## TORTES AND CAKES

10. German Chocolate Treats
    - Brownie Cheesecake
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## SMOOTH AND LIGHT

16. Chocolate Soufflé
17. Pink Bavarian Cream
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19. Cake 'n Ice Cream
    - Chiffon with Ice-cream Balls
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20. Bite-size Cakes
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    - Angel Coconut Balls
21. Strawberry Specials
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## PIES AND TARTS

22. Grasshopper Pie
23. Lemon Pies
    - Mile High Lemon Pie
    - Quick Lemon Pie
24. Key Lime Pie
25. Black Bottom Pie
26. Nesselrode Pie
27. Honey Almond Tartlets

*Recipes on back of this card.

## PEACHES FLAMBÉ

*Pictured on divider card.*

**¼ cup apricot jam**
**3 tablespoons sugar**
**½ cup water**
**4 large peaches, peeled and sliced**
**1 teaspoon lemon juice**
**¼ cup brandy**
**Vanilla ice cream**

In chafing dish or saucepan, combine jam, sugar and water. Simmer over low heat until syrupy, about 5 minutes. Add peaches; cook over low heat until almost tender, about 3 minutes. Stir in lemon juice.

Heat brandy just until warm; pour slowly over peaches and ignite immediately. Do not stir. Spoon sauce and peaches over ice cream. **4 to 6 servings.**

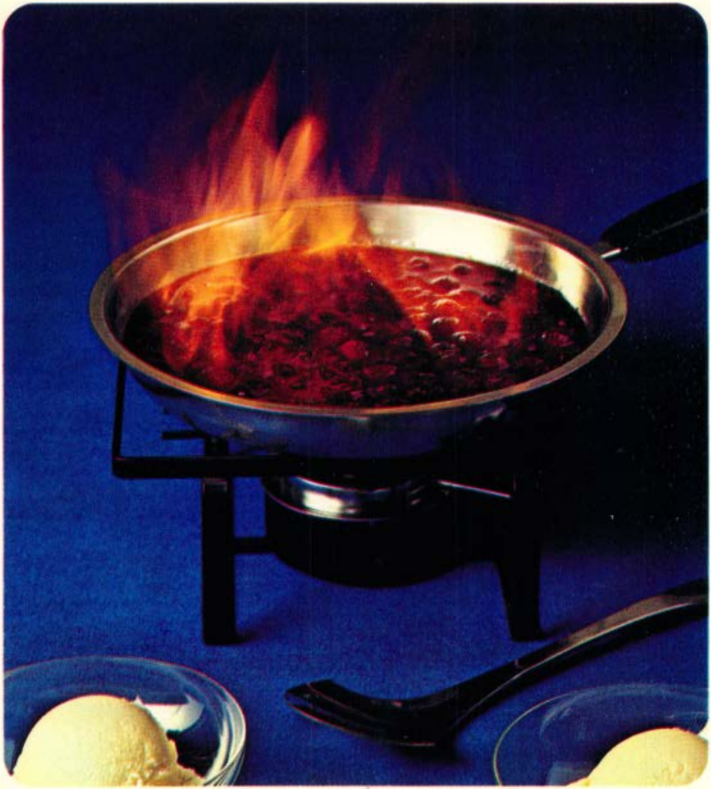
## ORANGES FLAMBÉ

**¼ cup butter or margarine**
**⅓ cup brown sugar (packed)**
**1 teaspoon grated orange peel**
**2 cans (11 ounces each) mandarin orange segments, drained**
**¼ cup white rum**
**Vanilla ice cream**

In chafing dish or saucepan, heat butter, sugar and orange peel over medium heat, stirring constantly, until mixture is bubbly. Add orange segments; heat through, about 2 minutes.

Heat rum just until warm; pour slowly over oranges and ignite immediately. Do not stir. Spoon sauce and orange segments over ice cream. **8 servings.**

# MORE FRUITS ABLAZE



## CHERRIES JUBILEE

**1 can (16 ounces) pitted dark sweet cherries, drained (reserve ¼ cup syrup)**
**¼ cup rum**
**¾ cup currant jelly**
**1 teaspoon grated orange peel**
**¼ cup brandy**
**Vanilla ice cream**

Combine reserved syrup and the rum; pour over cherries. Refrigerate at least 4 hours. In chafing dish or saucepan, melt jelly over low heat. Stir in cherry mixture and orange peel. Cook, stirring constantly, until mixture simmers.

Heat brandy just until warm; pour slowly over cherries and ignite immediately. Do not stir. Spoon sauce and cherries over ice cream. **8 to 10 servings.**

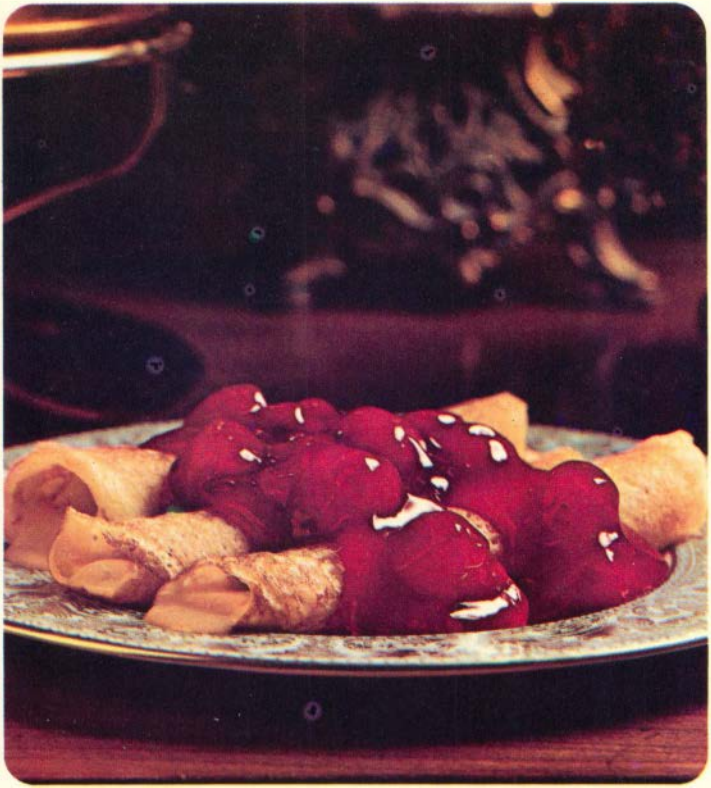
## BANANAS FLAMBÉ

**½ cup butter or margarine**
**⅔ cup brown sugar (packed)**
**1 teaspoon cinnamon**
**4 firm medium bananas**
**⅓ cup white rum**
**Vanilla ice cream**

In chafing dish or saucepan, melt butter and sugar with cinnamon. Cook over medium-high heat, stirring occasionally, until golden brown, about 3 minutes. Into chafing dish, cut bananas diagonally into ½-inch slices; heat through, carefully turning slices to coat.

Heat rum just until warm; pour slowly over slices and ignite immediately. Do not stir. Spoon sauce and banana slices over ice cream. **6 to 8 servings.**

# CHERRY CRÊPES



## CHERRY CRÊPES

**1 cup dairy sour cream**
**⅓ cup brown sugar (packed)**
**1 cup Bisquick baking mix**
**1 egg**
**1 cup milk**
**1 can (21 ounces) cherry pie filling**
**¼ cup orange-flavored liqueur**

Heat oven to 350°. Blend sour cream and brown sugar; set aside. Beat baking mix, egg and milk with rotary beater until smooth.

Spoon 2 tablespoons batter into hot lightly greased 6- or 7-inch skillet. Rotate pan until batter covers bottom. Bake until bubbles appear. Gently loosen edge; turn and bake other side.

Spoon 1 tablespoon sour cream mixture onto one half of each crêpe; roll up. Place crêpes seam side down on ovenproof platter. Bake about 5 minutes.

In chafing dish or saucepan, heat pie filling until warm. Heat liqueur just until warm; pour slowly over pie filling and ignite immediately. Do not stir. Spoon sauce and cherries over crêpes. **12 to 15 crêpes.**

**Strawberry Crêpes:** Substitute 2 cups fresh strawberries, sliced, and ½ cup granulated sugar for the cherry pie filling; decrease liqueur to 2 tablespoons.

# SERVE YOURSELF CAKE SUNDAES

# SERVE YOURSELF CAKE SUNDAES

**Ice Bowl (below)**
**1½ quarts ice cream (1 pint each chocolate, cherry and coffee or other favorites)**
**1 package of our dark chocolate fudge or devils food cake mix**
**Ice-cream Toppings**

Make Ice Bowl. Scoop ice cream into balls; place on tray lined with waxed paper. Freeze. Bake cake mix in baking pan, 13x9x2 inches, as directed on package.

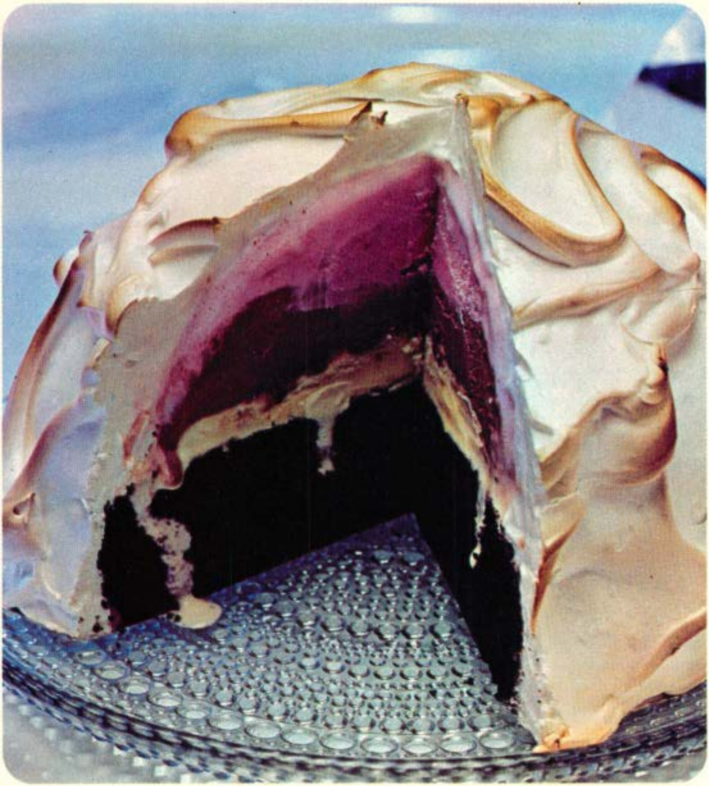
If you wish, sift confectioners' sugar over cake; cut cake into squares. Place ice-cream balls in Ice Bowl and serve with cake and ice-cream Toppings such as flaked coconut, walnuts in syrup, butterscotch, fudge, pineapple and marshmallow.
**12 servings.**

## Ice Bowl

Place 1½-quart metal bowl in 3½-quart metal bowl. Holding small bowl down, pour water into large bowl until water between bowls is about 1 inch wide. Fill small bowl with enough water to hold it down. Hold edges of bowl in place with 2 to 4 strips masking tape. Freeze at least 12 hours.

To unmold, run small amount hot water into small bowl until it can be lifted out. Lower large bowl into hot water for a moment; remove bowl from ice. Place ice bowl on small plate; return to freezer until serving time.

# EASY BAKED ALASKA



# EASY BAKED ALASKA

**1 package of our dark chocolate fudge cake mix**
**1 quart Neapolitan ice cream**
**1 package of our fluffy white frosting mix**

Bake cake mix in 2 layer pans, 8x1 ½ inches, as directed on package. (Freeze one layer for future use.)

Line 1½-quart bowl with aluminum foil. Pack ice cream into bowl; freeze until firm. Cover baking sheet with aluminum foil. Place cake layer on baking sheet. Invert bowl with ice cream onto cake; remove bowl and foil. Freeze cake and ice cream until firm.

Just before serving, heat oven to 500°. Prepare frosting mix as directed on package. Working quickly, completely cover cake and ice cream with frosting, carefully sealing it to foil on sheet.

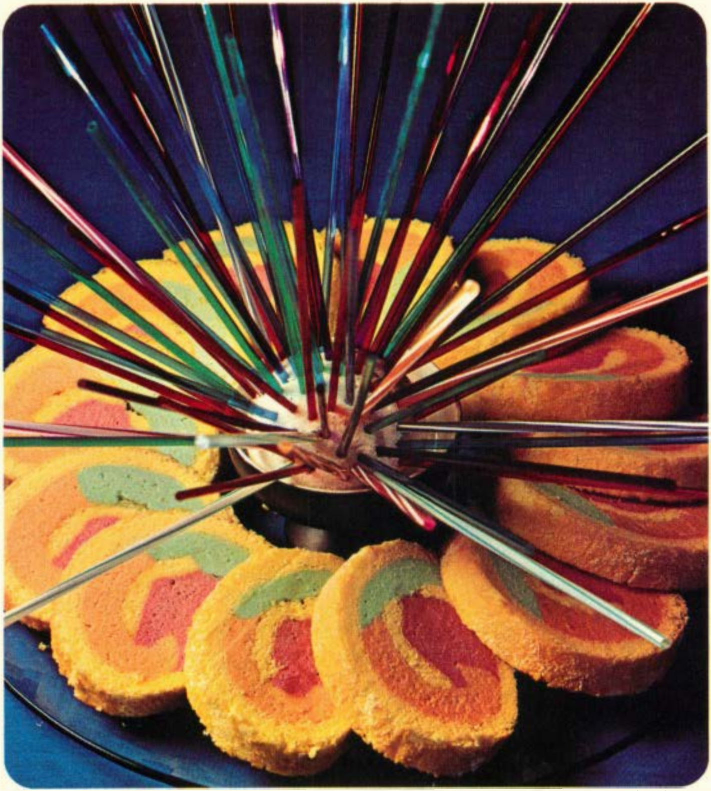
Bake 3 to 5 minutes or until light brown. Trim foil to edge of frosting; transfer cake to serving plate. Serve immediately. **12 servings.**

**Cherry Baked Alaska:** Substitute our cherry fluff frosting mix for the fluffy white frosting mix.

**Lemon Baked Alaska:** Substitute our lemon fluff frosting mix for the fluffy white frosting mix.

*Create your own delicious cake and ice-cream mixtures to match the pretty pastel meringues.*

# RAINBOW SHERBET ROLL



# RAINBOW SHERBET ROLL

**1 package of our lemon chiffon cake mix**
**1½ cups raspberry sherbet**
**1½ cups orange sherbet**
**1½ cups lime sherbet**

Heat oven to 350°. Prepare cake mix as directed on package except—pour half the batter into ungreased jelly roll pan, 15½x10½x1 inch, spreading batter to corners. Pour remaining batter into ungreased loaf pan, 9x5x3 inches.

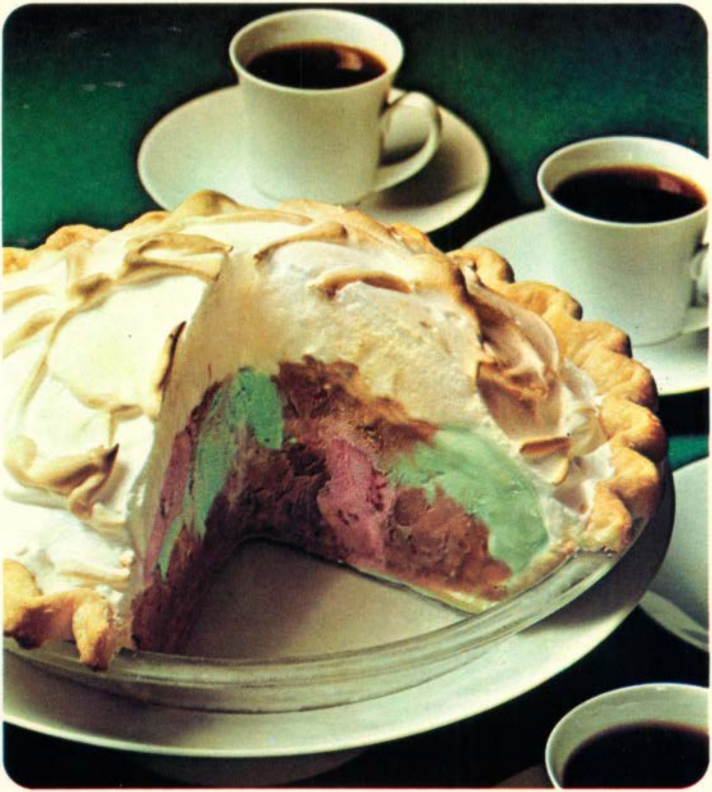
Bake jelly roll pan 20 to 25 minutes, loaf pan 45 to 50 minutes or until top springs back when touched lightly with finger.

Cool jelly roll pan 10 minutes. Loosen cake from edges of pan; invert on towel sprinkled with confectioners' sugar. Trim off stiff edges if necessary. Roll cake and towel from narrow end; cool towel-wrapped cake on wire rack. Invert loaf pan to cool. (Use loaf cake as desired.)

Unroll cake; remove towel. Beginning at narrow end, spread raspberry sherbet on ⅓ of cake, orange sherbet on next ⅓ of cake and lime sherbet on remaining cake. Roll up carefully.

Place seam side down on piece of aluminum foil, 18x12 inches. Wrap securely in foil; freeze until firm. Remove from freezer 15 minutes before serving. Cut roll into ¾-inch slices. **12 servings.**

# BAKED ALASKA PIE



## BAKED ALASKA PIE

**1 stick or ½ packet of our pie crust mix**
**1 pint each chocolate, pistachio and strawberry ice cream**
**3 egg whites**
**¼ teaspoon cream of tartar**
**6 tablespoons sugar**
**½ teaspoon vanilla**

Prepare 9-inch Baked Pie Shell as directed on package. (For a firmer baked pie shell, freeze about 30 minutes before filling.) Quickly pack scoops of ice cream, alternating flavors, in pie shell. Freeze until firm.

Heat oven to 500°. Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Beat in vanilla.

Working quickly, heap meringue onto ice cream; spread over ice cream, carefully sealing to edge of crust. Bake 3 to 5 minutes or until top is light brown. Serve immediately.

*This pie can be frozen up to 1 month. Place pie in box immediately after baking, wrap box in freezer wrap and freeze. Fifteen minutes before serving, remove pie from freezer.*

# FROZEN CHOCOLATE PIE

# FROZEN CHOCOLATE PIE

- 1 stick or ½ packet of our pie crust mix
- 1 cup confectioners' sugar
- ½ cup soft butter
- 6 squares (1 ounce each) semisweet chocolate, melted and cooled*
- 1 teaspoon vanilla
- 4 eggs
- 1 cup chilled whipping cream
- 2 tablespoons confectioners' sugar

Prepare 9-inch Baked Pie Shell as directed on package. In small mixer bowl, blend 1 cup confectioners' sugar and the butter on low speed until fluffy. Blend in chocolate and vanilla. On high speed, beat in eggs, one at a time, beating thoroughly after each addition.

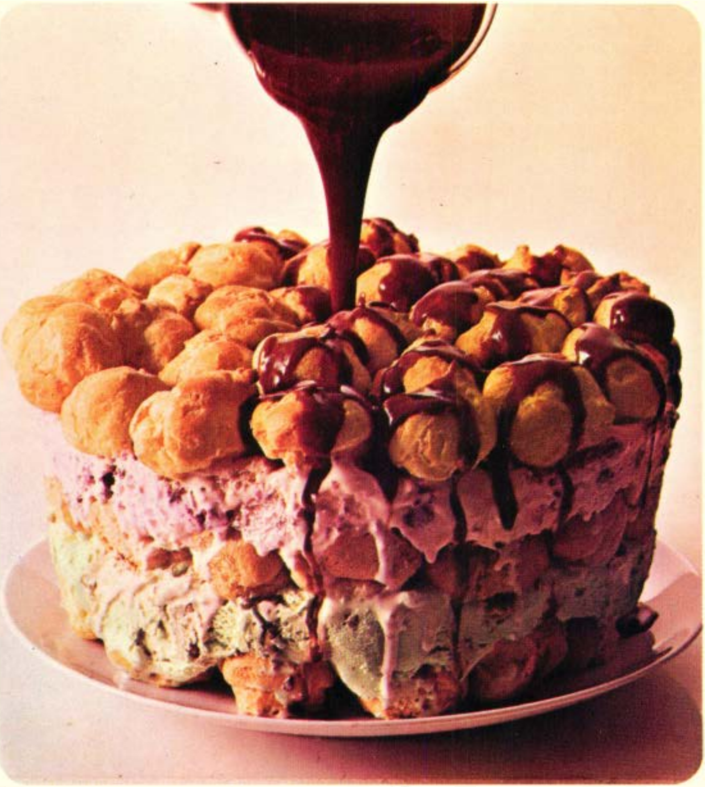
Pour into baked pie shell; cover with plastic wrap. Freeze several hours or until firm. For easier cutting, remove from freezer 15 minutes before serving; remove plastic wrap.

In chilled bowl, beat cream and 2 tablespoons confectioners' sugar until stiff; pile onto pie. If you wish, garnish with chocolate curls. **8 servings.**

*1 package (6 ounces) semisweet chocolate pieces can be substituted for the chocolate squares.

*The richest, most delicious of all chocolate pies.*

# SUNDAE BUBBLE CROWN



## SUNDAE BUBBLE CROWN

**1 cup water**
**½ cup butter**
**1 cup Gold Medal flour**
**4 eggs**
**1 package of our chocolate fudge frosting mix**
**2 tablespoons light corn syrup**
**3 tablespoons butter or margarine**
**⅔ cup milk**
**2 quarts any flavor ice cream**

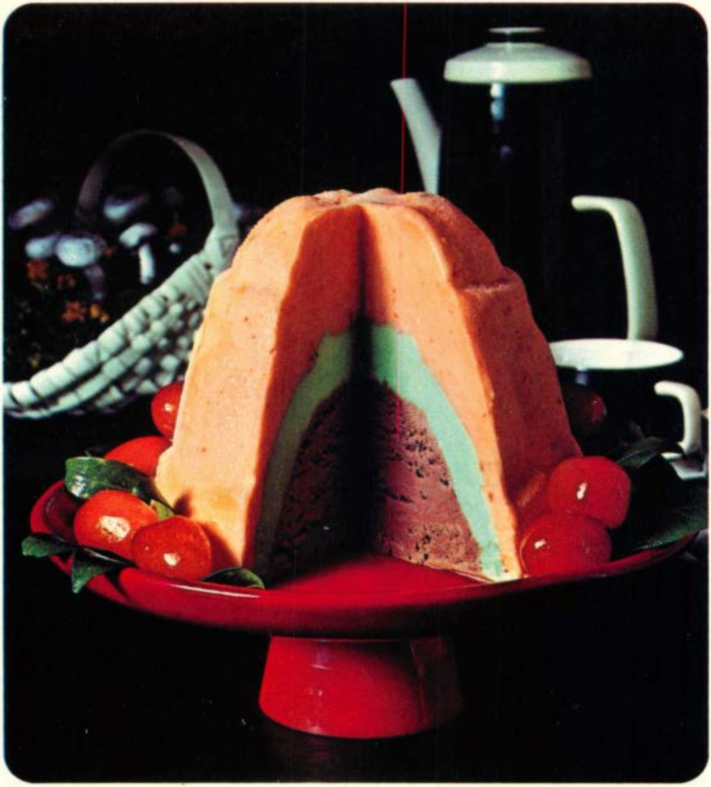
Heat oven to 400°. Heat water and ½ cup butter to rolling boil. Stir in flour. Stir vigorously over low heat about 1 minute or until mixture forms a ball. Remove from heat. Beat in eggs, all at one time; continue beating until smooth. Drop dough by rounded teaspoonfuls onto ungreased baking sheet. Bake 25 to 30 minutes.

In top of double boiler, combine frosting mix (dry), corn syrup and 3 tablespoons butter. Slowly stir in milk. Heat over boiling water 5 minutes, stirring occasionally. Cool to room temperature.

To assemble crown, soften ice cream. In 10-inch tube pan with removable bottom, place a layer of cream puffs. Spread with 1 quart of the ice cream. Repeat layers of puffs, ice cream and puffs. Drizzle ½ cup sauce over top. Freeze 8 hours or until firm.

Remove from freezer 15 minutes before serving. Loosen around edge with spatula and push bottom up and out of pan. With 2 broad spatulas, lift crown from bottom of pan to serving plate. Serve with remaining sauce. **16 servings.**

# ICE-CREAM BOMBE



# ICE-CREAM BOMBE

**2 pints orange sherbet**
**1 pint pistachio ice cream**
**1 pint chocolate ice cream**

Soften 1 pint of the orange sherbet; spoon into chilled 2-quart metal mold or bowl. Freeze until firm, at least 1 hour. Soften pistachio ice cream; spread over layer of orange sherbet in mold. Freeze until firm.

Repeat with chocolate ice cream and the remaining orange sherbet.* Cover mold with waxed paper; freeze until firm.

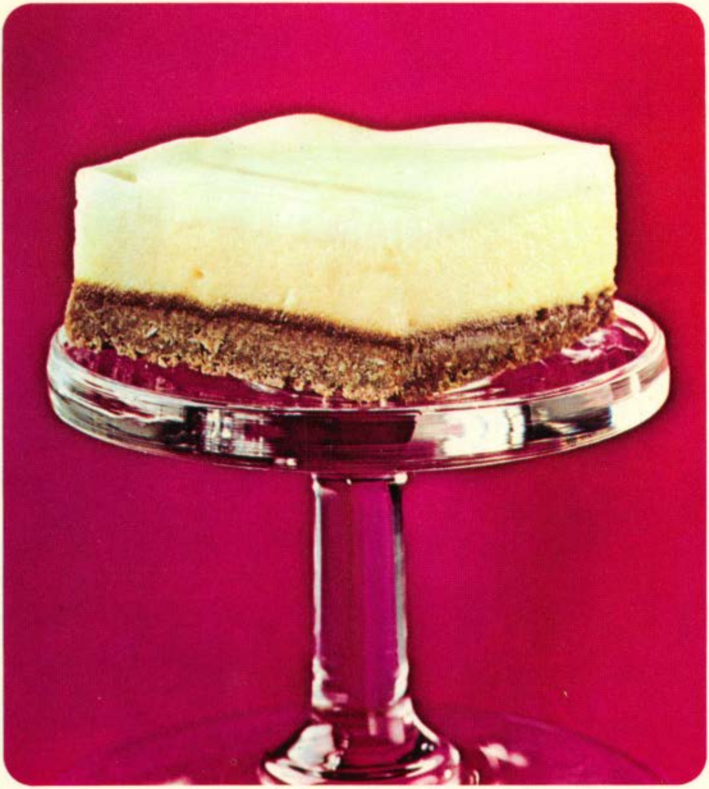
Just before serving, turn mold onto chilled serving plate. Dip cloth into hot water; wring out and place over top of mold until mold loosens.

Remove mold. If surface of ice cream has melted slightly, return to freezer for about 10 minutes. If you wish, garnish bombe with fruits or whipped cream. **8 to 10 servings.**

*For a different effect, spread 2 pints of orange sherbet on bottom and side of mold; freeze. Repeat with pistachio and chocolate ice cream.

*Mix and match ice-cream flavors and colors to your moods, table decorations, menu or even to the seasons. Try dark chocolate, mocha and chocolate chip ice cream, strawberry, mint and cherry ice cream, pistachio, dark cherry and coffee ice cream, butter pecan, banana and blueberry ice cream.*

# GERMAN CHOCOLATE TREATS



## BROWNIE CHEESECAKE

**1 package of our German chocolate brownie mix**
**1 egg**
**1 teaspoon water**
**2 packages (8 ounces each) cream cheese, softened**
**2 eggs**
**¾ cup sugar**
**2 teaspoons vanilla**
**2 cups dairy sour cream**
**¼ cup sugar**
**1 tablespoon vanilla**

Heat oven to 350°. In large mixer bowl, blend Brownie Mix, Coconut Frosting Mix, 1 egg and the water on low speed until mixture is crumbly. Press evenly in ungreased baking pan, 13x9x2 inches.

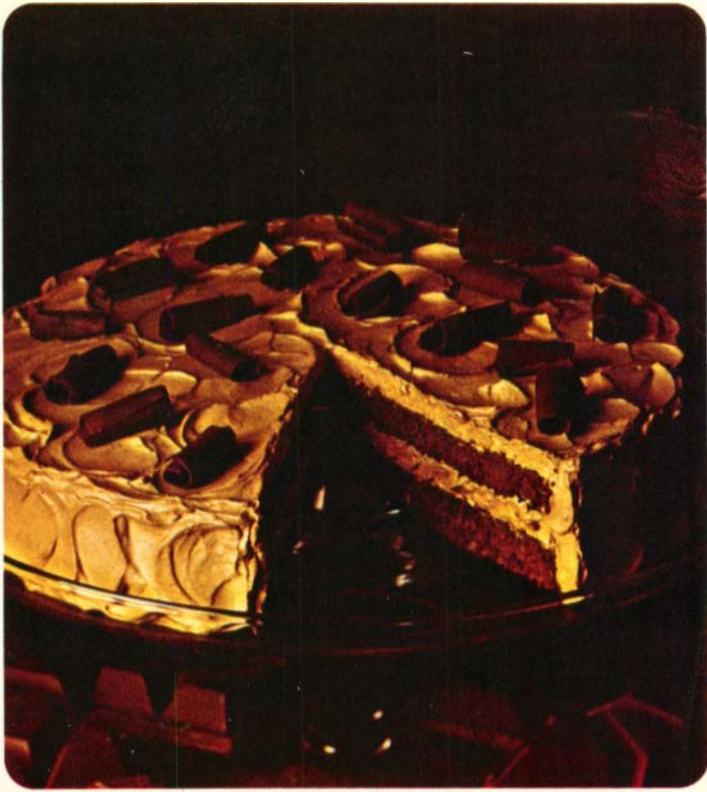
Beat cream cheese, 2 eggs, ¾ cup sugar and 2 teaspoons vanilla until smooth and fluffy. Spread over brownie mixture. Bake 20 to 25 minutes. Mix sour cream, ¼ cup sugar and 1 tablespoon vanilla until smooth. Spread over cheesecake. Cool. Refrigerate at least 8 hours. **20 servings.**

## BROWNIE SANDWICHES

Prepare our German chocolate brownie mix as directed on package except—spread batter in greased jelly roll pan, 15½x 10½x1 inch. Bake 15 to 20 minutes. Cool.

Prepare Coconut Frosting Mix as directed on package; spread over half the brownies. Cut brownies into 2 sections. With large spatula, lift unfrosted section and place over frosted brownies. Cut into bars, 2½x2 inches. **15 servings.**

# MOCHA BROWNIE TORTE



# MOCHA BROWNIE TORTE

**1 package (15.5 ounces) of our fudge brownie mix**
**¼ cup water**
**2 eggs**
**½ cup finely chopped nuts**
**1½ cups chilled whipping cream***
**⅓ cup brown sugar (packed)**
**1 tablespoon powdered instant coffee**
**Shaved chocolate**

Heat oven to 350°. Grease and flour 2 layer pans, 9x1½ inches. Blend brownie mix (dry), water and eggs. Stir in nuts. Spread in pans.

Bake 20 minutes. Cool 5 minutes in pans; remove from pans and place on wire racks to cool completely.

In chilled bowl, beat cream until it begins to thicken. Gradually add sugar and instant coffee; continue beating until stiff. Fill layers with 1 cup of the cream mixture. Frost with remaining cream mixture; sprinkle with chocolate. Chill at least 1 hour. **10 to 12 servings.**

*3 cups frozen whipped topping (thawed) can be substituted for the whipping cream and sugar.

**Brownie Brittle Torte:** Omit brown sugar, powdered instant coffee and shaved chocolate. Fold ¾ cup finely crushed peanut brittle into whipped cream. Sprinkle torte with chopped peanuts.

# CHOCOLATE CURL CAKE

## CHOCOLATE CURL CAKE

Bake our white cake mix in 2 layer pans, 8 or 9x1½ inches, as directed on package except—fold 2 squares (1 ounce each) unsweetened chocolate, coarsely shaved, into batter. Fill layers with Dark Chocolate Filling (below).

Prepare our fluffy white frosting mix as directed on package. Frost side and top of cake. Sprinkle shaved chocolate on top.

### Dark Chocolate Filling

**1 cup sugar**
**⅓ cup light cream**
**2 tablespoons butter or margarine**
**2 squares (1 ounce each) unsweetened chocolate, cut up**
**2 egg yolks, beaten**

In medium saucepan, mix sugar, cream, butter and chocolate. Cook over medium heat, stirring constantly, until chocolate and butter are melted.

Stir at least half of hot mixture into egg yolks; stir into remaining hot mixture in saucepan. Heat to boiling, stirring constantly. Boil and stir 1 minute. Remove from heat; cool completely.

*To make chocolate curls, use vegetable parer to cut off thin slices. If chocolate is slightly warm, curls will be larger.*

# BLITZ TORTE

## BLITZ TORTE

- 4 eggs, separated
- 1 cup granulated sugar
- ½ cup shortening
- ¾ cup confectioners' sugar
- 3 tablespoons milk
- 1 cup Gold Medal flour*
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ½ cup sliced almonds
- 2 tablespoons granulated sugar
- 1 can of our vanilla ready-to-serve pudding (2 cups)

Heat oven to 325°. Grease and flour 2 layer pans, 8x1½ inches. Beat egg whites until foamy. Beat in 1 cup granulated sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Set meringue aside.

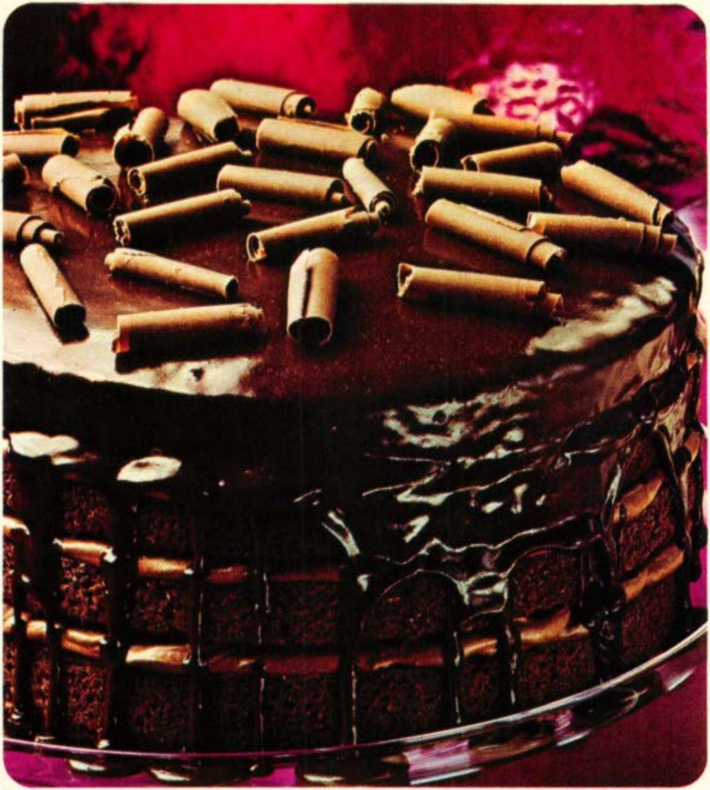
Measure shortening, ¾ cup confectioners' sugar, the egg yolks and milk into large mixer bowl. Blend ½ minute on low speed, scraping bowl constantly. Add flour, baking powder and salt; beat 1 minute medium speed, scraping bowl occasionally. Spread in pans.

Spread half the meringue on batter in each pan; sprinkle each with half the almonds, then with 1 tablespoon granulated sugar. Bake 35 to 40 minutes or until meringue is set. Cool.

With spatulas, carefully remove layers from pans. Fill layers, meringue side up, with pudding. Chill torte at least 1 hour. **12 servings.**

*If using self-rising flour, omit baking powder and salt.

# CHOCOLATE CREAM CAKE



# CHOCOLATE CREAM CAKE

**1 package of our chocolate fudge frosting mix**
**1½ cups whipping cream**
**2 teaspoons powdered instant coffee**
**1 package of our milk chocolate cake mix**
**1 tablespoon powdered instant coffee**
**Thin Icing (below)**

In small mixer bowl, chill 2 cups of the frosting mix (dry), the whipping cream and 2 teaspoons instant coffee at least 1 hour.

Bake cake mix in 2 layer pans, 9x1½ inches, as directed on package except—add 1 tablespoon instant coffee to the dry mix. Split cake to make 4 layers. Beat frosting mixture until stiff; fill layers. Spread top of cake with icing, allowing some to drizzle down side. If you wish, garnish cake with chocolate curls. Chill cake before serving.

## Thin Icing

Blend remaining frosting mix (dry), ½ teaspoon powdered instant coffee, 2 to 3 tablespoons hot water and 1 tablespoon light corn syrup; beat until smooth. Add 1 to 2 teaspoons water if necessary.

**Lemon Cream Cake:** Substitute our lemon frosting mix for the chocolate fudge frosting mix, 1 teaspoon vanilla for the 2 teaspoons instant coffee and our lemon cake mix for the milk chocolate cake mix. Omit instant coffee in cake mix and in icing.

# LEMON MERINGUE CHIFFON

## LEMON MERINGUE CHIFFON

Bake our lemon chiffon cake mix as directed on package. Split to make 3 layers. Place on aluminum foil-covered baking sheet. Prepare Lemon Filling (below); reserve about ¼ cup. Fill layers with remaining filling.

Heat oven to 400°. Beat 4 egg whites until foamy. Beat in 1 cup brown sugar (packed), 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Fold in 1 teaspoon grated lemon peel and 1 tablespoon lemon juice.

Frost side and top of cake with meringue. Bake 8 to 10 minutes or until light brown. Thin reserved filling with small amount hot water; spoon over top of cake, allowing some to drizzle down side.

### Lemon Filling

**1 cup sugar**
**3 tablespoons cornstarch**
**½ teaspoon salt**
**1 can (6 ounces) frozen lemonade concentrate, thawed**
**4 egg yolks, slightly beaten**

In medium saucepan, mix sugar, cornstarch and salt. Add enough water to lemonade concentrate to measure 2 cups; gradually stir into sugar mixture. Heat to boiling, stirring constantly. Boil and stir 1 minute.

Gradually stir at least half of hot mixture into egg yolks; stir into remaining hot mixture in saucepan. Heat to boiling, stirring constantly. Boil and stir 1 minute. Remove from heat; cool completely.

# CHOCOLATE SOUFFLÉ

# CHOCOLATE SOUFFLÉ

**½ cup sugar**
**2 tablespoons cornstarch**
**1 cup milk**
**2 squares (1 ounce each) unsweetened chocolate***
**3 egg yolks**
**2 tablespoons butter or margarine, softened**
**1 teaspoon vanilla**
**4 egg whites**
**½ teaspoon salt**
**¼ teaspoon cream of tartar**

Mix sugar and cornstarch; gradually stir in milk. Add chocolate. Cook over medium heat, stirring constantly, until chocolate is melted and mixture thickens and boils. Boil and stir 1 minute. Remove from heat.

Beat egg yolks until very thick and lemon colored. Gradually beat in chocolate mixture. Stir in butter and vanilla. Cool to room temperature.

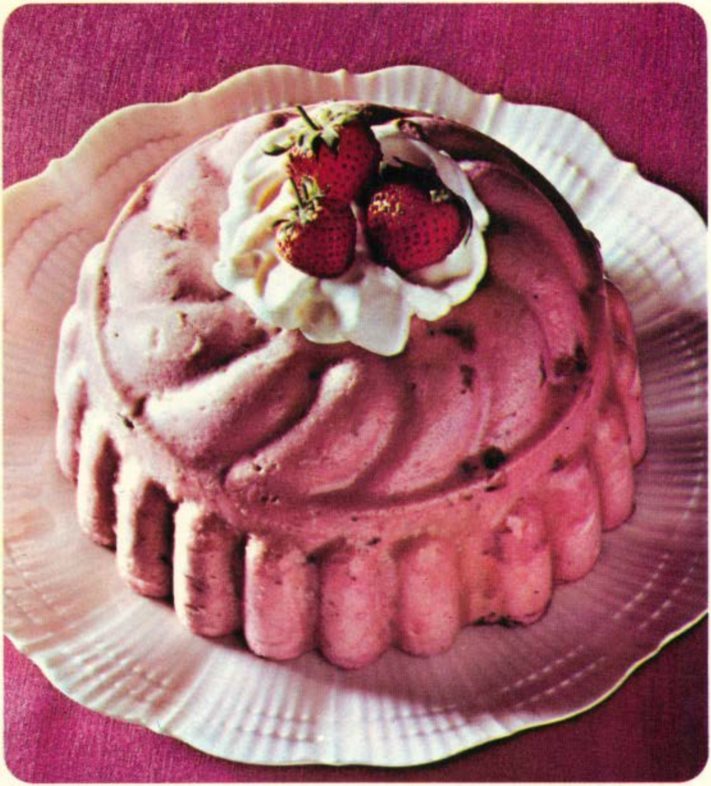
Heat oven to 350°. Butter and sugar 6-cup soufflé dish. Make a 4-inch band of triple thickness aluminum foil 2 inches longer than circumference of dish; butter one side and sprinkle with sugar. Extend depth of dish by securing foil band, buttered side in, around top of dish.

Beat egg whites, salt and cream of tartar just until stiff peaks form. Stir about ¼ of egg whites into chocolate mixture. Gently fold in remaining whites.

Carefully pour into soufflé dish. Bake 50 minutes or until knife inserted halfway between edge and center comes out clean. Serve immediately. **6 servings.**

*Do not use premelted chocolate in this recipe.

# PINK BAVARIAN CREAM



# PINK BAVARIAN CREAM

**1 package (10 ounces) frozen sliced strawberries, thawed**
**1 cup boiling water**
**1 package (3 ounces) strawberry-flavored gelatin**
**1 cup chilled whipping cream**

Drain strawberries, reserving syrup. Pour boiling water over gelatin, stirring until gelatin is dissolved. Add enough cold water to reserved syrup to measure 1 cup; stir into dissolved gelatin. Chill until almost set.

In chilled bowl, beat cream until stiff. Beat gelatin until foamy. Fold gelatin and strawberries into whipped cream. Pour into 1-quart mold. Chill until firm. If you wish, garnish with additional whipped cream and strawberries. **6 servings.**

**Raspberry Bavarian Cream:** Substitute 1 package (10 ounces) frozen raspberries for the strawberries and 1 package (3 ounces) raspberry-flavored gelatin for the strawberry-flavored gelatin.

**Pineapple Bavarian Cream:** Substitute 1 can (8½ ounces) crushed pineapple for the strawberries and 1 package (3 ounces) lemon-flavored gelatin for the strawberry-flavored gelatin.

*1 envelope (about 2 ounces) dessert topping mix, prepared as directed on package, can be substituted for the whipping cream.*

# ANGEL FOOD WALDORF

## ANGEL FOOD WALDORF

Bake our angel food cake mix as directed on package. Cool completely. Remove from pan; place cake upside down. Slice off entire top of cake about 1 inch down; set aside.

Make cuts down into cake 1 inch from outer edge and 1 inch from edge of hole, leaving substantial "walls" on each side. With a curved knife or spoon, remove cake within cuts, being careful to leave a base of cake 1 inch thick. Place cake on serving plate.

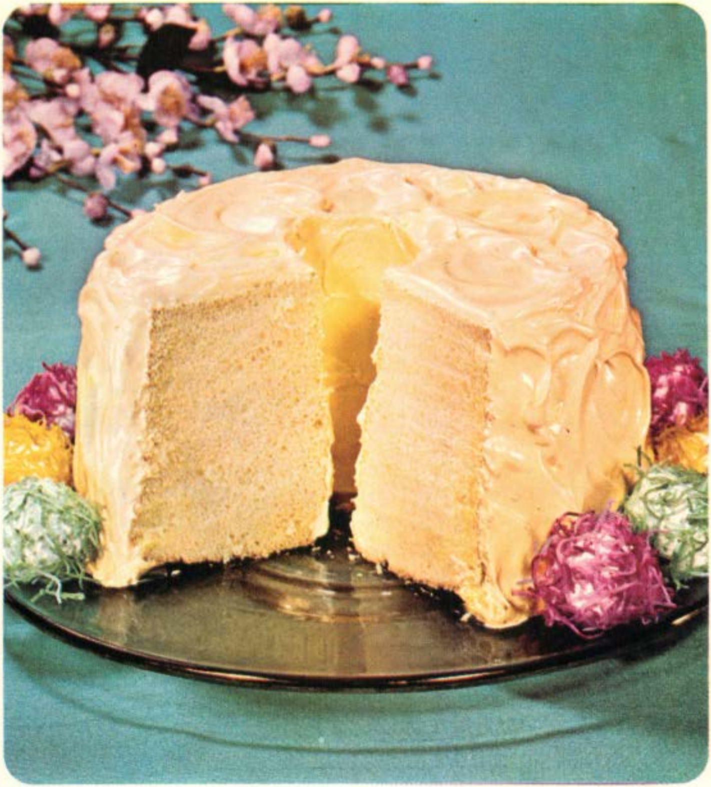
In chilled bowl, beat 3 cups chilled whipping cream, 1½ cups confectioners' sugar, ¾ cup cocoa and ¼ teaspoon salt until stiff. Fold ⅓ cup toasted slivered blanched almonds into half the mixture; spoon into cake cavity.

Press mixture firmly into cavity to avoid holes in cut slices. Replace top of cake; press down gently.

Frost cake with remaining whipped cream mixture. Sprinkle ⅓ cup toasted slivered blanched almonds over side and top of cake. Chill at least 4 hours or until set. **12 to 16 servings.**

**Strawberry Cream Waldorf:** Decrease confectioners' sugar to ⅓ cup; omit cocoa and salt. Tint whipped cream mixture with 2 drops red food color; fold 1 package (10 ounces) frozen sliced strawberries, thawed and drained, and 6 large marshmallows, quartered, with the almonds into half the mixture.

# CAKE 'N ICE CREAM



## CHIFFON WITH ICE-CREAM BALLS

Bake our lemon or orange chiffon cake mix as directed on package. Prepare our lemon fluff frosting mix as directed on package. Frost cake.

At serving time, surround cake with shredded coconut-covered ice-cream balls. Tint the coconut by adding a few drops liquid food color to coconut in a jar; shake until coconut is evenly tinted.

## NEAPOLITAN ANGEL

Bake our angel food cake mix as directed on package. Cool; remove from pan. Make center hole 1 inch larger. Fill enlarged hole with 1 quart softened chocolate ice cream. Wrap cake in aluminum foil or plastic wrap. Freeze until firm.

Just before serving, beat 1 cup chilled whipping cream and ¼ cup confectioners' sugar until stiff; tint pink with a few drops red food color. Frost side and top of cake, but do not cover ice-cream portion.

**Lemon-Lime Angel:** Substitute our lemon chiffon cake mix for the angel food cake mix and lemon sherbet for the chocolate ice cream. Tint whipped cream with yellow food color.

# BITE-SIZE CAKE TREATS

## MINI JELLY ROLLS

Prepare our lemon chiffon cake mix as directed on package except—bake in 2 ungreased loaf pans, 9x5x3 inches, 45 to 55 minutes. Invert to cool. Remove cakes from pans. Cut cakes into ¼-inch slices. Spread each slice with tart jam or jelly; roll up and secure with wooden pick. Dust with confectioners' sugar. **30 rolls.**

## CHIFFON CONFECTIONS

Prepare our lemon chiffon cake mix as directed on package except—bake in 2 ungreased baking pans, 9x9x2 inches, 35 to 45 minutes. Invert to cool. Remove cakes from pans. Cut into 2¼x1-inch bars, 1-inch cubes or 1-inch triangles.

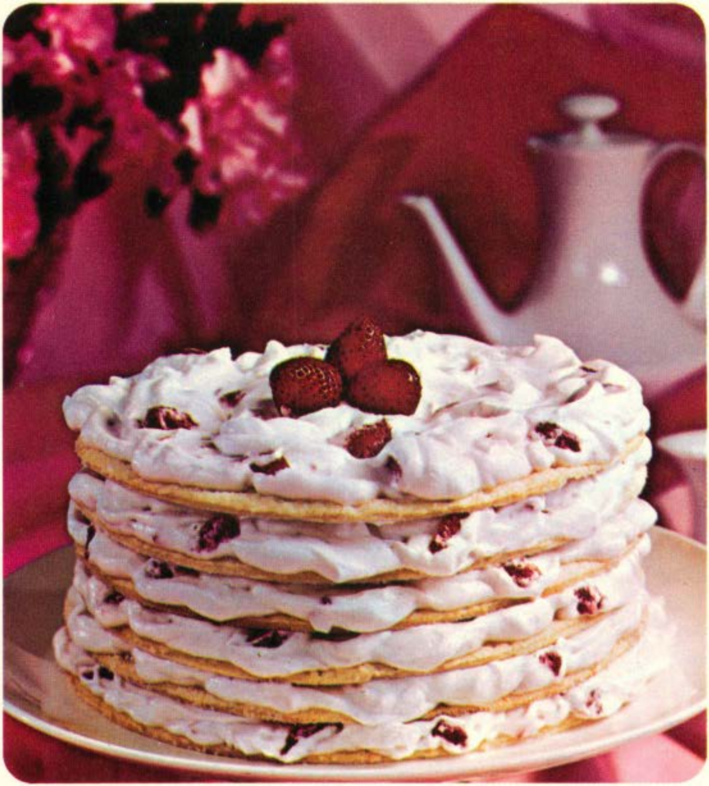
Frost sides and tops with our vanilla ready-to-spread frosting; roll in toasted coconut, finely chopped salted peanuts or confetti candy. **36 confections.**

## ANGEL COCONUT BALLS

Cut leftover angel food cake into 1- or 2-inch squares; gently mold into balls. Prepare our fluffy white frosting mix as directed on package. Dip cake balls into frosting and roll in shredded coconut.

*Unbelievably light and luscious, fancy enough for parties and always fun for children.*

## STRAWBERRY SPECIALS



## STRAWBERRY CHANTILLY

**2 sticks or 1 packet of our pie crust mix**
**Granulated sugar**
**1 pint strawberries**
**2 cups chilled whipping cream**
**½ cup confectioners' sugar**
**½ teaspoon vanilla**

Heat oven to 450°. Prepare pastry for Two-crust Pie as directed on package except—divide dough into 6 equal parts. Roll each into 7-inch circle; trim edge evenly and place on ungreased baking sheet. Prick circles thoroughly; sprinkle each with granulated sugar. Bake 6 to 8 minutes. Cool.

Reserve 3 strawberries for garnish; chop remaining berries. In chilled bowl, beat cream, ½ cup confectioners' sugar and the vanilla until stiff. Fold in chopped berries. Stack circles, spreading about ¾ cup cream mixture between each. Frost top with remaining cream mixture; garnish with reserved berries. Refrigerate at least 2 hours. **8 servings.**

## SPARKLING STRAWBERRIES

For each serving, chill 7 or 8 strawberries. Place in champagne glass. Pour chilled sparkling wine or champagne over strawberries. Serve immediately.

# GRASSHOPPER PIE

## GRASSHOPPER PIE

**1½ cups chocolate wafer cookie crumbs**
**¼ cup butter or margarine, melted**
**32 large or 3 cups miniature marshmallows**
**½ cup milk**
**1½ cups chilled whipping cream**
**¼ cup crème de menthe**
**3 tablespoons white crème de cacao**
**Few drops green food color**

Heat oven to 350°. Mix crumbs and butter in 9-inch pie pan; press firmly and evenly against bottom and side of pan. Bake 10 minutes. Cool.

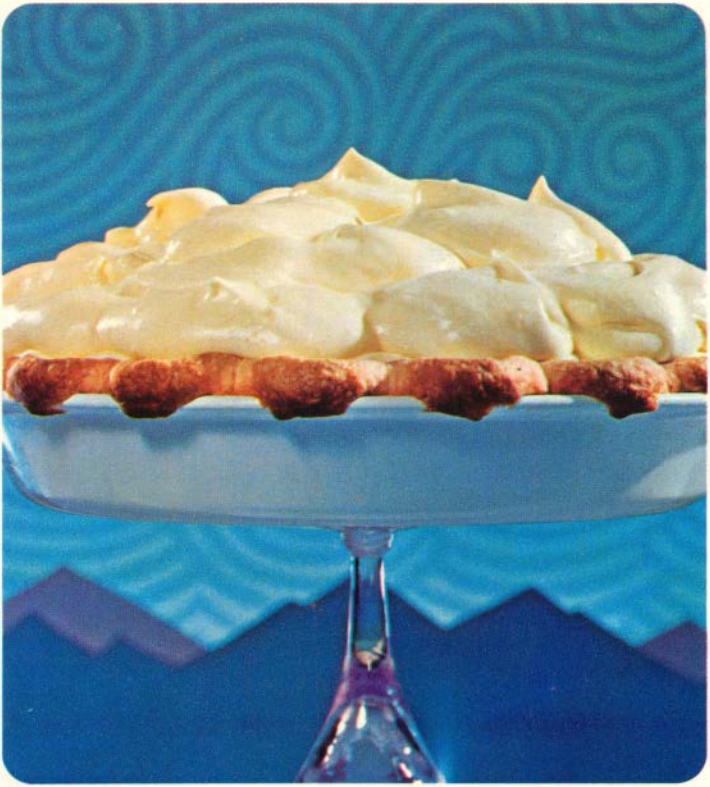
Melt marshmallows with milk over low heat, stirring constantly. Chill until thickened.

In chilled bowl, beat cream until stiff. Stir marshmallow mixture to blend; gradually stir in crème de menthe and crème de cacao. Fold into whipped cream. Fold in food color. Pour into baked crust. Chill at least 4 hours.

**Cherry Cordial Pie:** Substitute ½ cup cherry liqueur for the crème de menthe and white crème de cacao and red food color for the green food color.

**Alexander Pie:** Substitute ¼ cup dark crème de cacao for the crème de menthe and 3 tablespoons brandy for the white crème de cacao.

# LEMON PIES



## MILE HIGH LEMON PIE

**1 stick or ½ packet of our pie crust mix**
**8 egg yolks, slightly beaten**
**1 cup sugar**
**1 envelope unflavored gelatin**
**½ cup water**
**1 tablespoon grated lemon peel**
**½ cup lemon juice**
**¼ teaspoon salt**
**8 egg whites**
**¼ teaspoon cream of tartar**
**1 cup sugar**

Prepare 9-inch Baked Pie Shell as directed on package. In saucepan, mix egg yolks, 1 cup sugar, the gelatin, water, lemon peel, lemon juice and salt. Cook over medium heat, stirring constantly, just until mixture boils.

Chill in refrigerator, stirring occasionally, until mixture mounds slightly when dropped from spoon.

Beat egg whites and cream of tartar until foamy. Beat in 1 cup sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Fold in lemon mixture; pile into baked pie shell. Chill several hours or until set.

## QUICK LEMON PIE

Prepare 9-inch Baked Pie Shell as directed on 1 package of our pie crust mix. Prepare 1 envelope (about 2 ounces) dessert topping mix as directed; fold into 1 can of our lemon ready-to-serve pudding (2 cups). Pour into baked pie shell. Chill 4 hours or until set. Garnish with whole raspberries.

# KEY LIME PIE

## KEY LIME PIE

1 stick or ½ packet of our pie crust mix or Toasted Coconut Crust (below)
1 can (14 ounces) sweetened condensed milk
1 tablespoon grated lemon peel
½ teaspoon grated lime peel
¼ cup lemon juice
¼ cup lime juice
3 or 4 drops green food color
3 eggs, separated
¼ teaspoon cream of tartar
¼ cup shredded coconut, toasted

Prepare 9-inch Baked Pie Shell as directed on package. Stir together milk, lemon and lime peel, lemon and lime juice and food color. Beat egg yolks slightly; stir into juice mixture and set aside.

Beat egg whites and cream of tartar until stiff and glossy. Fold juice mixture into meringue. Pile into baked pie shell. Chill at least 3 hours or until set. Just before serving, sprinkle coconut over pie.

### Toasted Coconut Crust

Heat oven to 325°. Spread 3 tablespoons soft butter or margarine on bottom and side of 9-inch pie pan. Press 1½ cups flaked coconut firmly and evenly against bottom and side of pan. Bake 15 to 20 minutes or until golden brown. Cool.

# BLACK BOTTOM PIE

# BLACK BOTTOM PIE

- **1 stick or ½ packet of our pie crust mix**
- **½ cup sugar**
- **2 tablespoons cornstarch**
- **½ teaspoon salt**
- **2 cups milk**
- **2 eggs, separated**
- **2 teaspoons unflavored gelatin**
- **3 tablespoons cold water**
- **2 tablespoons rum or 2 teaspoons rum flavoring**
- **1 ounce melted unsweetened chocolate (cool)**
- **¼ teaspoon cream of tartar**
- **⅓ cup sugar**

Prepare 9-inch Baked Pie Shell as directed on package. In saucepan, stir together ½ cup sugar, the cornstarch and salt. Blend milk and egg yolks; stir into sugar mixture. Cook over medium heat, stirring constantly, just until mixture boils. Reserve 1 cup of the mixture; set aside.

Soften gelatin in cold water; stir into remaining hot mixture in saucepan. Stir in rum. Chill in refrigerator, stirring occasionally, until mixture mounds slightly when dropped from spoon. Combine chocolate and the reserved mixture; pour into baked pie shell.

Beat egg whites and cream of tartar until foamy. Beat in ⅓ cup sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Fold gelatin mixture into meringue. Spread on chocolate mixture. Chill at least 3 hours or until set. If you wish, garnish with whipped cream and shaved chocolate.

# NESSELRODE PIE

## NESSELRODE PIE

- **1 stick or ½ packet of our pie crust mix**
- **4 teaspoons unflavored gelatin**
- **½ cup sugar**
- **¼ cup cornstarch**
- **½ teaspoon salt**
- **2 cups milk**
- **6 egg yolks, slightly beaten**
- **1 bar (4 ounces) sweet cooking chocolate, grated**
- **1 teaspoon vanilla**
- **½ teaspoon rum flavoring**
- **1 jar (10 ounces) Nesselrode**
- **3 cups chilled whipping cream**

Prepare 9-inch Baked Pie Shell as directed on package. In medium saucepan, mix gelatin, sugar, cornstarch, salt, milk and egg yolks. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Pour 1½ cups of the hot mixture into bowl; set aside and cool.

Reserve 2 tablespoons of the chocolate for topping; blend remaining chocolate and the vanilla into hot mixture in saucepan. Cool completely.

Line 9-inch pie pan with waxed paper. Stir rum flavoring and Nesselrode into plain mixture in bowl. In chilled bowl, beat 2 cups of the cream until stiff; fold one half into each mixture. Pour chocolate mixture into baked pie shell; pour Nesselrode mixture into waxed paper-lined pan. Chill each until firm.

Loosen edge of Nesselrode layer; invert layer on chocolate filling. In chilled bowl, beat remaining cream until stiff. Spread over pie, covering completely; sprinkle with reserved chocolate. Serve immediately.

# HONEY ALMOND TARTLETS

## HONEY ALMOND TARTLETS

**1 cup butter**
**1½ cups Gold Medal flour**
**½ cup dairy sour cream**
**Sugar Glaze (below)**
**1 package (8 ounces) cream cheese, softened**
**½ cup honey**
**¼ cup diced toasted almonds**
**9 strawberries**

Cut butter into flour thoroughly with pastry blender. With fork, blend in sour cream. Divide dough in half; wrap each in aluminum foil or plastic wrap. Refrigerate at least 8 hours.

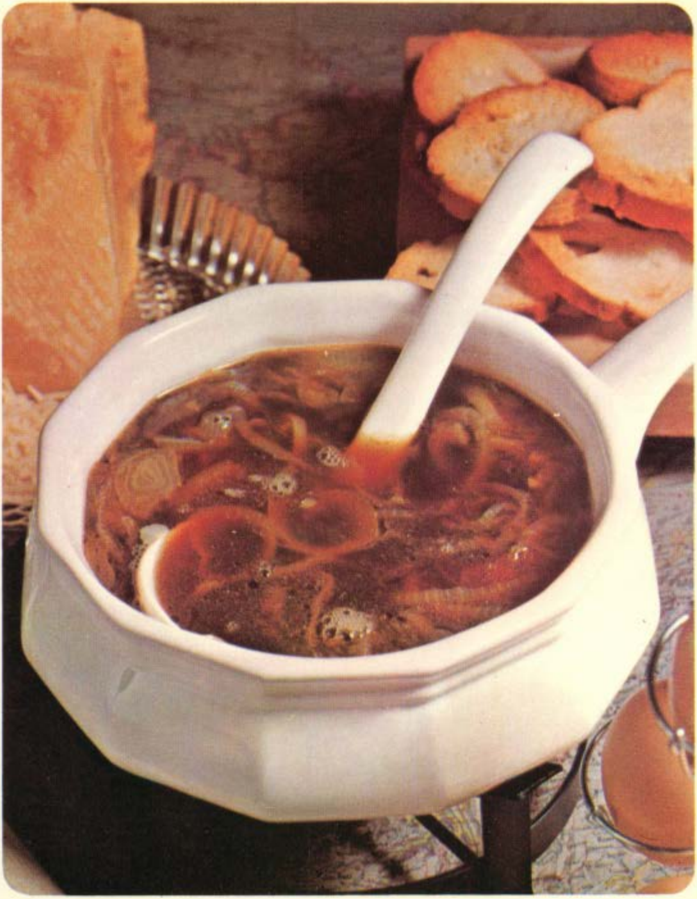
Heat oven to 350°. Roll one half of pastry on well-floured cloth-covered board into circle, 1/16 inch thick; cut into 4-inch rounds. Refrigerate scraps of dough before rerolling. In ⅔ of the rounds, cut out 2-inch circles.

Place plain rounds on ungreased baking sheet. Brush with Sugar Glaze; top each with a round with center removed. Brush with glaze and top with another round with center removed. (You will have 3 layers—1 plain, 2 with centers removed.) Brush with glaze. Repeat with second half of pastry. Bake 25 minutes or until light brown. Cool.

Blend cream cheese and honey; stir in almonds. Spoon into tartlets; place strawberries on tartlets. **9 tartlets.**

**Sugar Glaze:** Stir together 3 tablespoons sugar and 1 tablespoon water.

# INTERNATIONAL FAVORITES



**DIVIDER CARD**

The Betty Crocker Recipe Card Library

# *about* INTERNATIONAL FAVORITES...

It's true that travel broadens tastes. In this magical era Americans bridge continents and span the seven seas almost as casually as they drive to the corner supermarket. It's small wonder, then, that foreign foods take top honors in interest and more exotic specialties appear on restaurant menus every day.

With these recipes, you can relive romantic memories of the small French inn where you first tasted Pots de Crème or sample Sukiyaki in anticipation of a visit to Japan. In fact, you can serve a world of foreign foods right from your own kitchen.

With a little ingenuity and a lot of kitchen-testing, we have adapted classic dishes of international fame to American tastes. Each one is tailored to readily available ingredients, simplified and streamlined to give you practical pleasure at home.
Bon appetit!

Cordially,

Betty Crocker

*Pictured: French Onion Soup (back of contents card).*

# INTERNATIONAL FAVORITES

## AFRICA

1. Gold Coast Stew

## MEDITERRANEAN

2. Chicken Cacciatore
   Jumbo Bread Sticks
3. Lasagne
4. Koulouria

## MIDDLE EUROPE

Borsch*
5. Sauerbraten with Dumplings
6. Sweet-Sour Red Cabbage
7. Nürnbergers

## FRANCE

8. Crab Quiche
   French Onion Soup*
9. Pot au Feu
10. Seafood Coquilles
11. Veal Cordon Bleu
12. Gateaux Bonbons
13. Rich Chocolate Desserts
    Pots de Crème
    Chocolate Crème

*Recipe on back of this card.

## BRITISH ISLES

14. Cornish Pasties
15. Hot Cross Buns
16. English Trifle

## SCANDINAVIA

17. Swedish Limpa Bread
18. Cream Wafers
19. Danish Aebleskiver
20. Fattigmands Bakkelser
21. Lace Roll-ups

## MEXICO

22. Cold Soups
    Gazpacho
    Guacamole Soup
23. Mexicali Chicken
24. Caramel Flan

## SOUTH PACIFIC

25. Sweet Lemon Spareribs
    Grilled Bananas

## ORIENT

26. Chinese Beef and Pea Pods
27. Sukiyaki
    Steamed Rice

## FRENCH ONION SOUP

- **3 cups sliced onion (about 3 medium)**
- **2 tablespoons butter**
- **2 cans (10½ ounces each) condensed beef broth (bouillon)**
- **1½ cups water**
- **1 teaspoon Worcestershire sauce**
- **2 thin slices French bread, toasted**
- **Grated Parmesan cheese**

In covered large saucepan, cook onion in butter over low heat about 30 minutes, stirring occasionally. Add beef broth, water and Worcestershire sauce; heat to boiling. Reduce heat; cover and simmer about 30 minutes.

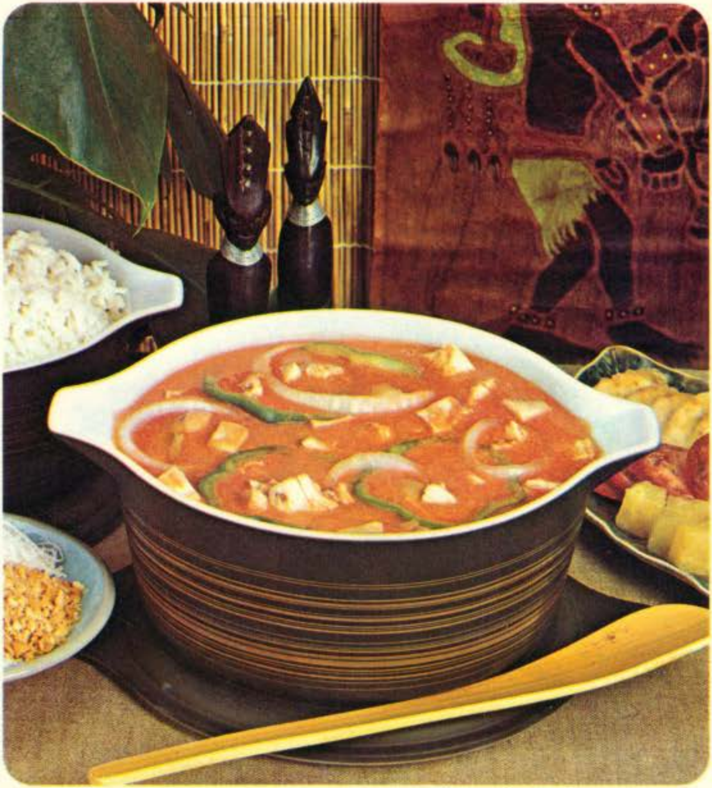
Place ½ slice toasted bread in each of 4 soup bowls; pour hot soup over bread and sprinkle with cheese. **4 servings (1 cup each).**

## BORSCH

- **1 can (10½ ounces) condensed beef broth (bouillon)**
- **1 can (16 ounces) shoestring beets**
- **1 cup shredded cabbage**
- **2 tablespoons minced onion**
- **1 teaspoon sugar**
- **1 teaspoon lemon juice**
- **Dairy sour cream**

In saucepan, heat beef broth, beets (with liquid), cabbage, onion and sugar to boiling. Reduce heat; simmer gently 5 minutes. Stir in lemon juice; chill. Top each serving with spoonful sour cream. **7 servings (½ cup each).**

# GOLD COAST STEW



# GOLD COAST STEW

**2 green peppers, cut into rings**
**1 medium onion, sliced and separated into rings**
**2 tablespoons shortening**
**1 can (6 ounces) tomato paste**
**¾ cup peanut butter**
**3 cups chicken broth***
**1½ teaspoons salt**
**1 teaspoon chili powder**
**1 teaspoon sugar**
**½ teaspoon nutmeg**
**4 cups cut-up cooked chicken**
**6 cups hot cooked rice**
**Accompaniments (below)**

In large skillet, cook and stir peppers and onion in shortening until onion is tender. Drain off fat. In medium bowl, blend tomato paste and peanut butter; stir in broth and seasonings.

Add broth mixture and chicken to skillet. Cook and stir over low heat until heated through. (If stew is too thick, stir in additional chicken broth.) Serve over rice; pass your choice of Accompaniments. **8 servings.**

**Accompaniments:** Chopped green pepper, shredded coconut, coarsely ground or chopped peanuts, sautéed bananas, onion, tomato and eggplant slices, pineapple cubes.

*Chicken broth can be made by dissolving 3 chicken bouillon cubes in 3 cups boiling water.

# CHICKEN CACCIATORE

# CHICKEN CACCIATORE

**3-pound broiler-fryer chicken, cut up**
**¼ cup shortening**
**½ cup Gold Medal flour**
**2 cups thinly sliced onion rings**
**½ cup chopped green pepper**
**2 cloves garlic, crushed**
**1 can (16 ounces) tomatoes, drained**
**1 can (8 ounces) tomato sauce**
**1 can (3 ounces) sliced mushrooms, drained**
**1 teaspoon salt**
**¼ teaspoon oregano**

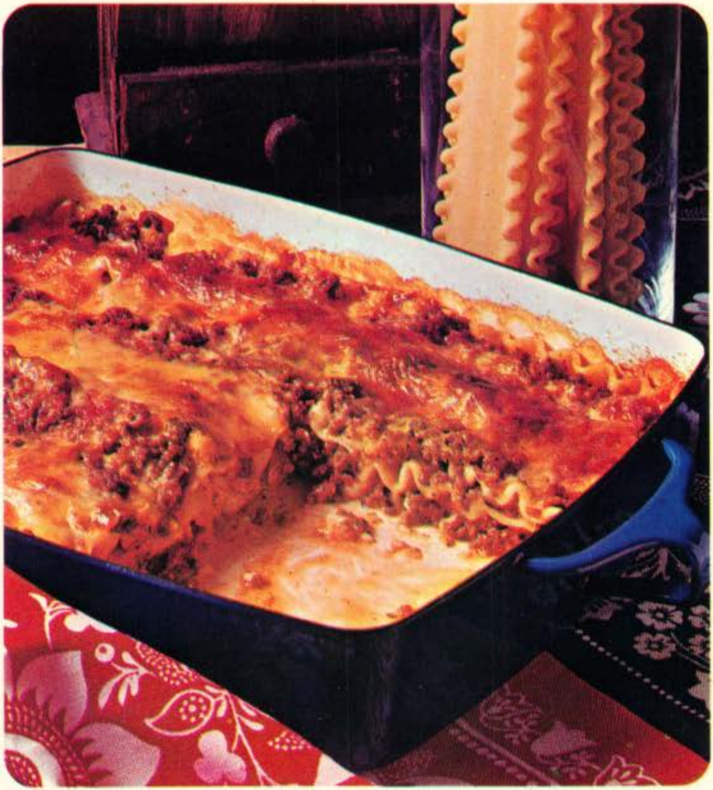
Wash chicken and pat dry. In large skillet, melt shortening over medium heat. Coat chicken with flour. Cook chicken in hot shortening over medium heat 15 to 20 minutes or until brown. Remove chicken; set aside.

Add onion rings, green pepper and garlic to skillet; cook and stir over medium heat until onion and pepper are tender.

Stir in remaining ingredients. Add chicken; cover and simmer 30 to 40 minutes or until thickest pieces are tender. **4 servings.**

*Serve with a tossed green salad and Jumbo Bread Sticks: Cut unsliced loaf of bread into thick "fingers." Dip each into melted butter or margarine, then sprinkle with sesame seed. Bake in 325° oven 20 to 25 minutes, turning to brown on all sides.*

# LASAGNE



## LASAGNE

- **1 pound ground beef**
- **½ pound ground lean pork**
- **1 can (28 ounces) whole tomatoes**
- **1 can (12 ounces) tomato paste**
- **2 teaspoons garlic salt**
- **1½ teaspoons oregano leaves**
- **1 teaspoon basil leaves**
- **2 cups creamed cottage cheese**
- **½ cup grated Parmesan cheese**
- **3 packages (4 ounces each) shredded mozzarella cheese**
- **12 ounces lasagne noodles, cooked and well drained**
- **½ cup grated Parmesan cheese**

In Dutch oven or large skillet, cook and stir meats until brown. Drain off fat. Add tomatoes; break up with fork. Stir in tomato paste, garlic salt, oregano leaves and basil leaves. Heat to boiling, stirring occasionally. Reduce heat; simmer uncovered 20 minutes or until mixture is consistency of spaghetti sauce.

Heat oven to 350°. Stir together cottage cheese and ½ cup Parmesan cheese. Set aside 1 cup of the meat sauce and ½ cup of the mozzarella cheese. In ungreased baking pan, 13 x 9 x 2 inches, alternate layers of ⅓ each noodles, remaining meat sauce, remaining mozzarella cheese and the cottage cheese mixture.

Spread reserved meat sauce over top; sprinkle with ½ cup Parmesan cheese. Sprinkle reserved mozzarella cheese across lasagne.

Bake uncovered 45 minutes. Let stand 15 minutes before cutting. Cut into 3-inch squares. **8 servings.**

# KOULOURIA

# KOULOURIA

**½ cup butter or margarine, softened**
**½ cup sugar**
**1 egg**
**1 egg yolk**
**1½ teaspoons vanilla**
**1½ cups Gold Medal flour***
**½ teaspoon soda**
**½ teaspoon salt**
**1 egg white**
**¼ cup sugar**

Beat butter, ½ cup sugar, the egg, egg yolk and vanilla until light and fluffy. Mix in flour, soda and salt. (Dough will be stiff.) Cover; chill 2 hours.

Heat oven to 350°. Shape dough by heaping teaspoonfuls into ropes, each 6 inches long and ¼ inch thick. For smooth, even ropes, roll them back and forth on lightly floured cloth-covered board.

On greased baking sheet, shape each rope into figure-8, letting ends extend ½ inch. Complete cookies one at a time.

Beat egg white until foamy, gradually adding ¼ cup sugar while beating. Brush tops of cookies with sweetened egg white. Bake 15 minutes. **4 dozen cookies.**

*Do not use self-rising flour in this recipe.

*Street vendors in Greece and Turkey sell these crisp braided cookies from carts.*

# SAUERBRATEN WITH DUMPLINGS

## SAUERBRATEN WITH DUMPLINGS

**3½ - to 4- pound beef chuck pot-roast**
**2 onions, sliced**
**2 bay leaves**
**12 peppercorns**
**6 whole cloves**
**12 juniper berries**
**2 teaspoons salt**
**1½ cups red wine vinegar**
**1 cup boiling water**
**2 tablespoons shortening**
**2- to 3-pound red cabbage, cut into 8 to 10 wedges**
**12 gingersnaps, crushed**
**2 teaspoons sugar**
**Caraway Dumpling Dough (below)**

Place meat in glass dish. Mix onions, bay leaves, peppercorns, cloves, juniper berries, salt, vinegar and water; pour over meat. Cover tightly; refrigerate 3 days, turning meat 6 times.

Remove meat from marinade; reserve marinade. In large skillet, melt shortening; brown meat. Add reserved marinade. Cover tightly; simmer 2½ to 3 hours or until meat is tender. Remove meat and onions; keep warm.

Strain liquid and drippings in skillet; measure and add water to measure 2½ cups liquid. Add cabbage; cover and simmer 10 minutes. Stir in gingersnaps and sugar; simmer 3 minutes.

Prepare dumpling dough; drop by spoonfuls onto cabbage. Cook uncovered over low heat 10 minutes; cover and cook 10 minutes. Serve meat, vegetables and dumplings on a platter; accompany with gravy. **8 servings.**

**Caraway Dumpling Dough:** Mix 2 cups Bisquick baking mix, ⅔ cup milk and 1½ teaspoons caraway seed with fork.

# SWEET-SOUR RED CABBAGE

## SWEET-SOUR RED CABBAGE

**1 medium red cabbage**
**(1½ to 2 pounds)**
**2 tablespoons vinegar or**
**lemon juice**
**4 slices bacon, diced**
**¼ cup brown sugar (packed)**
**2 tablespoons flour**
**½ cup water**
**¼ cup vinegar**
**1 teaspoon salt**
**⅛ teaspoon pepper**
**1 small onion, sliced**

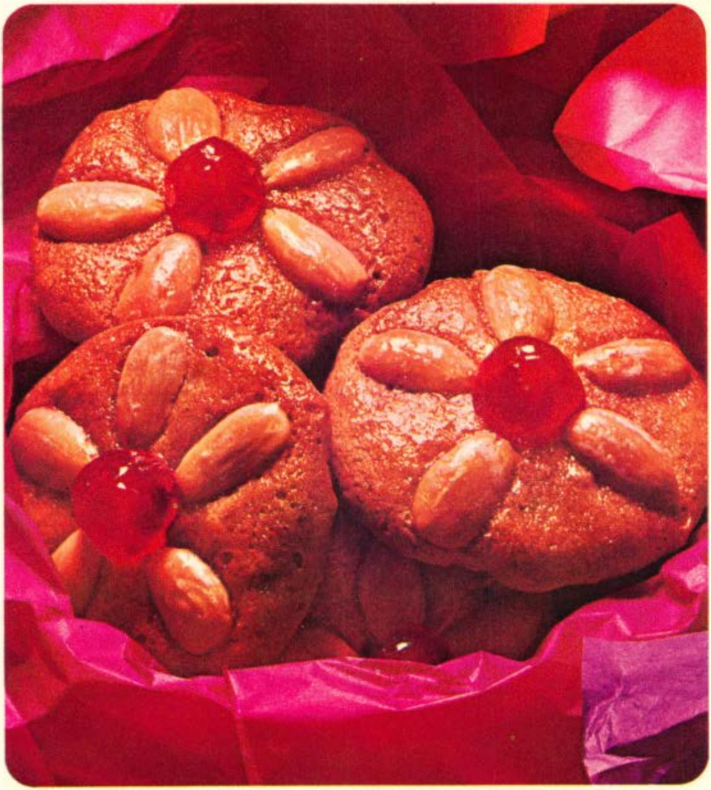
Remove outside leaves from cabbage; wash cabbage. Shred to measure 5 cups. In saucepan, heat ½ inch salted water (½ teaspoon salt to 1 cup water) and 2 tablespoons vinegar to boiling. Add cabbage. Cover and heat to boiling; cook about 5 minutes or until crisp-tender. Drain.

Fry bacon until crisp; drain. Pour off all but 1 tablespoon bacon drippings. Stir brown sugar and flour into drippings in skillet.

Add water, ¼ cup vinegar, the salt, pepper and onion. Cook, stirring frequently, until mixture thickens, about 5 minutes.

Add bacon and sauce mixture to cabbage; stir together and heat through. If you wish, garnish with additional crisply fried diced bacon. **6 servings.**

# NÜRNBERGERS



# NÜRNBERGERS

**1 cup honey**
**¾ cup brown sugar (packed)**
**1 egg**
**1 teaspoon grated lemon peel**
**1 tablespoon lemon juice**
**2¾ cups Gold Medal flour***
**1 teaspoon cinnamon**
**½ teaspoon soda**
**½ teaspoon each allspice and nutmeg**
**¼ teaspoon cloves**
**⅓ cup cut-up citron**
**⅓ cup chopped nuts**
**Blanched almond halves**
**Candied cherries or citron**
**Glazing Icing (below)**

In saucepan, heat honey to boiling. Cool thoroughly. Stir in sugar, egg, lemon peel and juice. Mix in remaining ingredients except almond halves, cherries and icing. Cover; chill at least 8 hours.

Heat oven to 400°. Roll small amounts of dough at a time ¼ inch thick on lightly floured cloth-covered board. (Keep remaining dough chilled.) Cut dough into 2-inch rounds. Round up each round a bit toward center; place almond halves around edge and candied cherry in center.

Bake 10 to 12 minutes or until no imprint remains when touched. Brush icing lightly over cookies; immediately remove from baking sheet. Cool. **About 5 dozen cookies.**

*Do not use self-rising flour in this recipe.

**Glazing Icing:** Mix 1 cup granulated sugar and ½ cup water. Cook over medium heat to 230° or just until small amount spins 2-inch thread. Remove from heat; stir in ¼ cup confectioners' sugar.

# CRAB QUICHE

# CRAB QUICHE

**1 stick or ½ packet of our pie crust mix**
**4 eggs**
**2 cups light cream**
**⅓ cup minced onion**
**1 teaspoon salt**
**⅛ teaspoon cayenne red pepper**
**1 can (7½ ounces) crabmeat, drained and cartilage removed**
**1 cup shredded Swiss or mozzarella cheese (about 4 ounces)**
**Snipped parsley**

Heat oven to 425°. Prepare pastry for 9-inch One-crust Pie as directed on package.* Beat eggs until blended. Stir in cream, onion, salt and cayenne red pepper.

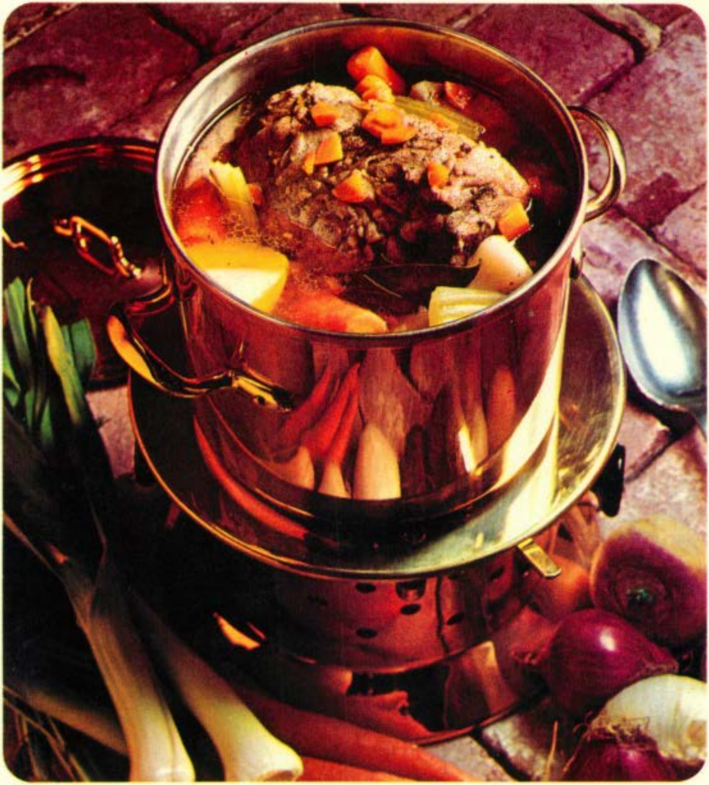
Pat crabmeat dry with paper towels. Sprinkle crabmeat and cheese in pastry-lined pie pan .Pour egg mixture over crabmeat and cheese; sprinkle with parsley.

Bake 15 minutes. Reduce oven temperature to 300°. Bake 30 minutes longer or until knife inserted 1 inch from edge comes out clean. Let quiche stand 10 minutes before cutting into wedges. **8 servings.**

*Use a quiche pan if you have one–the side of the pan can be removed and the quiche served directly from the base.

*An elegant appetizer or continental luncheon dish.*

# POT AU FEU



# POT AU FEU

**2 pounds boiling beef (brisket, rump or chuck roast)**
**½ pound marrow bone, cracked**
**2½ quarts cold water**
**1 carrot, diced**
**1 stalk celery, diced**
**¼ cup chopped onion**
**2 teaspoons salt**
**5 peppercorns**
**1 teaspoon thyme**
**1 bay leaf**
**1 clove garlic, crushed**
**1 sprig parsley**
**1 turnip, quartered**
**4 carrots, halved lengthwise**
**4 leeks, trimmed to within 1 inch above white end and halved, or 1 medium onion, sliced**
**2 stalks celery, halved**
**1 whole onion, studded with 3 whole cloves**

In large kettle, place meat, bone, water, diced carrot, diced celery, chopped onion and next 6 seasonings. Heat to boiling. Reduce heat; simmer uncovered 3 hours, skimming off foam frequently. Add remaining ingredients; cover and simmer 1 hour.

Cut meat and arrange with vegetables on warm platter. Season broth to taste and serve in mugs as a first course, then serve meat and vegetables. **4 servings.**

*This French version of the family pot-roast traditionally simmers at the back of the range. Serve it simply from the pot it cooks in or pay its flavorful excellence the compliment of an elegant tureen like this one of handsome tin-lined copperware.*

# SEAFOOD COQUILLES

# SEAFOOD COQUILLES

**1 package (12 ounces) frozen scallops, thawed, drained and quartered**
**1 package (10 ounces) frozen cooked shrimp, thawed and drained**
**1 can (6 ounces) sliced mushrooms, drained**
**2 cans (about 10 ounces each) condensed cream of shrimp soup**
**1 tablespoon grated lemon peel**
**1 tablespoon chopped chives**
**Grated Parmesan cheese or French fried onion rings**

Heat oven to 400°. Mix thoroughly all ingredients except cheese. Place about 1 cup mixture in each of 5 or 6 baking shells or individual casseroles; place shells on baking sheet. Bake 15 minutes. Remove from oven; top shells with cheese and bake 2 to 3 minutes longer. **5 or 6 servings.**

**Seafood Coquilles with Potatoes:** Before baking, prepare Potato Buds instant puffs as directed on package for 4 servings. Place potatoes in pastry tube; pipe mixture around edge of each filled baking shell. Sprinkle with paprika or grated Parmesan cheese.

*Dine on this à la Français with a first-course salad and a flaming dessert.*

# VEAL CORDON BLEU

# VEAL CORDON BLEU

**4 boneless veal cutlets (about 4 ounces each) or 1-pound veal round steak, ½ inch thick**
**4 thin slices boiled or cooked ham**
**4 thin slices Swiss cheese**
**2 tablespoons flour**
**½ teaspoon salt**
**¼ teaspoon pepper**
**¼ teaspoon allspice**
**1 egg, slightly beaten**
**½ cup dry bread crumbs**
**3 tablespoons shortening**
**2 tablespoons water**

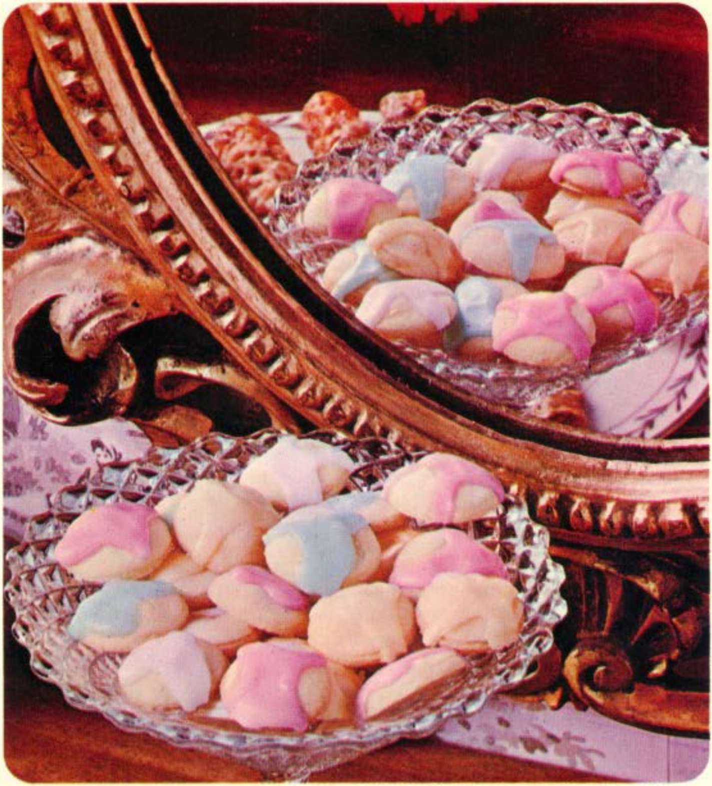
If using veal round steak, cut into 4 serving pieces. Pound meat until ¼ inch thick. Place a slice of ham and cheese on each cutlet. Roll up carefully, beginning at narrow end; secure rolls with wooden picks.

Mix flour, salt, pepper and allspice; coat rolls with flour mixture. Dip rolls into egg, then roll in bread crumbs.

In large skillet, brown rolls in shortening, about 5 minutes. Reduce heat and add water. Cover; simmer 45 minutes or until tender. Remove cover last 2 to 3 minutes to crisp rolls slightly. **4 servings.**

*Serve on a bed of brown or white rice with a green salad and in the French manner with a bottle of chilled white wine.*

# GATEAUX BONBONS



## GATEAUX BONBONS

**2/3 cup butter or margarine, softened**
**1 cup sugar**
**1 egg**
**1 package (3 ounces) cream cheese, softened**
**1 teaspoon grated lemon peel**
**½ teaspoon lemon juice**
**2 cups Gold Medal flour***
**½ teaspoon baking powder**
**½ teaspoon salt**
**⅛ teaspoon soda**
**Orange marmalade**
**Easy Creamy Icing (below)**

Beat butter, sugar, egg, cheese, lemon peel and lemon juice until light and fluffy. Stir flour, baking powder, salt and soda thoroughly into butter mixture. Cover; chill at least 3 hours.

Heat oven to 350°. Roll about ¼ of dough at a time ⅛ inch thick on floured board. (Keep remaining dough chilled.) Cut into 1-inch rounds.

Place half the rounds on lightly greased baking sheet. Spoon about ¼ teaspoon marmalade on center of each round; cover with remaining rounds. Press edges with floured finger to seal. Bake 8 to 10 minutes or until edges are light brown. Cool; frost with Easy Creamy Icing. **About 7 dozen cookies.**

*Do not use self-rising flour in this recipe.

**Easy Creamy Icing:** Mix 3 cups confectioners' sugar, ¾ teaspoon salt, 1½ teaspoons vanilla and about 3 tablespoons water until smooth and of spreading consistency. Tint with few drops of food color if you wish.

# RICH CHOCOLATE DESSERTS

## POTS DE CRÈME

**1 bar (4 ounces) sweet cooking chocolate**
**2 tablespoons sugar**
**¾ cup light cream**
**2 egg yolks, slightly beaten**
**½ teaspoon vanilla**

In medium saucepan, heat chocolate, sugar and cream over medium heat, stirring constantly, until chocolate melts and mixture is smooth. Remove from heat; gradually beat into egg yolks. Blend in vanilla. Pour into demitasse cups. Chill. **4 to 6 servings.**

**Fluffy Pots de Crème:** Reduce sugar to 1 tablespoon and cream to ½ cup. Beat 2 egg whites until foamy. Gradually beat in ¼ cup sugar just until stiff peaks form. Fold in chocolate mixture. Pour into soufflé cups or other small serving dishes. Chill. **6 to 8 servings.**

## CHOCOLATE CRÈME

**½ cup milk**
**3 tablespoons brandy**
**1 envelope (about 2 ounces) dessert topping mix**
**1½ tablespoons powdered instant coffee**
**1 can of our chocolate ready-to-spread frosting**

In small mixer bowl, blend milk, brandy, dessert topping mix and coffee. Beat in frosting on low speed. Beat on high speed until soft peaks form. Pour into demitasse cups. Chill. **12 servings.**

# CORNISH PASTIES

# CORNISH PASTIES

**4 sticks or 2 packets of our pie crust mix**
**1 pound beef chuck or top round steak, cut into ¼-inch pieces**
**2 cups diced pared potato**
**2 teaspoons salt**
**2 cups diced carrot**
**1 cup diced onion**
**1 cup diced turnip**
**Pepper**
**4 tablespoons butter or margarine**
**Water**
**Milk or cream**
**Chili sauce or pickles**

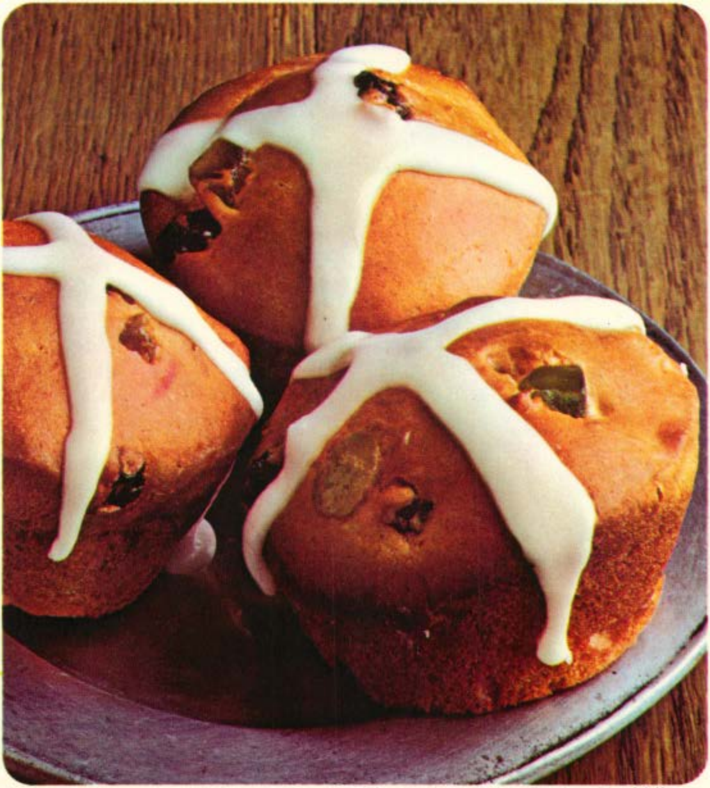
Heat oven to 350°. Prepare pastry for 2 Two-crust Pies as directed on package except—divide dough into 4 rounds. Roll 1 round into 12-inch circle; place on one end of ungreased baking sheet.

On half of circle, spoon ¼ each of the meat and potato. Sprinkle with ¼ teaspoon salt. On potato, layer ¼ each of the carrot, onion and turnip. Sprinkle with pepper and ¼ teaspoon salt; dot with 1 tablespoon butter and sprinkle with 1 tablespoon water.

Brush edge of pastry with water; fold pastry half over filling. Fold and roll lower edge of pastry over top edge; seal and flute. Cut slits on top; brush with milk.

Repeat with remaining pastry rounds and filling, placing second pastry circle on other end of baking sheet and remaining 2 circles on a second baking sheet. Bake 1 hour. Serve hot or cold with relishes. **4 servings.**

# HOT CROSS BUNS



# HOT CROSS BUNS

**1 package active dry yeast**
**¼ cup hottest tap water**
**2⅓ cups Gold Medal flour***
**⅓ cup sugar**
**1 teaspoon salt**
**¼ teaspoon soda**
**1 cup dairy sour cream**
**1 egg**
**½ cup raisins**
**¼ cup diced citron**
**1 teaspoon cinnamon**
**Quick White Icing (below)**

In large mixer bowl, dissolve yeast in hot water. Add 1⅓ cups of the flour, the sugar, salt, soda, sour cream and egg. Blend ½ minute on low speed, scraping bowl constantly. Beat 2 minutes high speed, scraping bowl occasionally.

Stir in remaining flour, the raisins, citron and cinnamon thoroughly. Divide batter evenly among 12 greased medium muffin cups. Let rise in warm place 50 minutes. (Dough will rise slightly but will not double.)

Heat oven to 350°. Bake 30 minutes or until golden brown. Immediately remove from pan. Frost crosses on tops of buns with icing. Serve warm. **12 buns.**

*If using self-rising flour, omit salt and soda.

**Quick White Icing:** Mix 1 cup confectioners' sugar, 1 tablespoon water or milk and ½ teaspoon vanilla until smooth.

# ENGLISH TRIFLE

# ENGLISH TRIFLE

**1 package of our yellow cake mix**
**1 package (16 ounces) frozen strawberry halves, thawed**
**1 can of our vanilla ready-to-serve pudding (2 cups)**
**1 cup chilled whipping cream**
**¼ cup sugar**
**¼ cup toasted slivered almonds**
**7 whole strawberries**

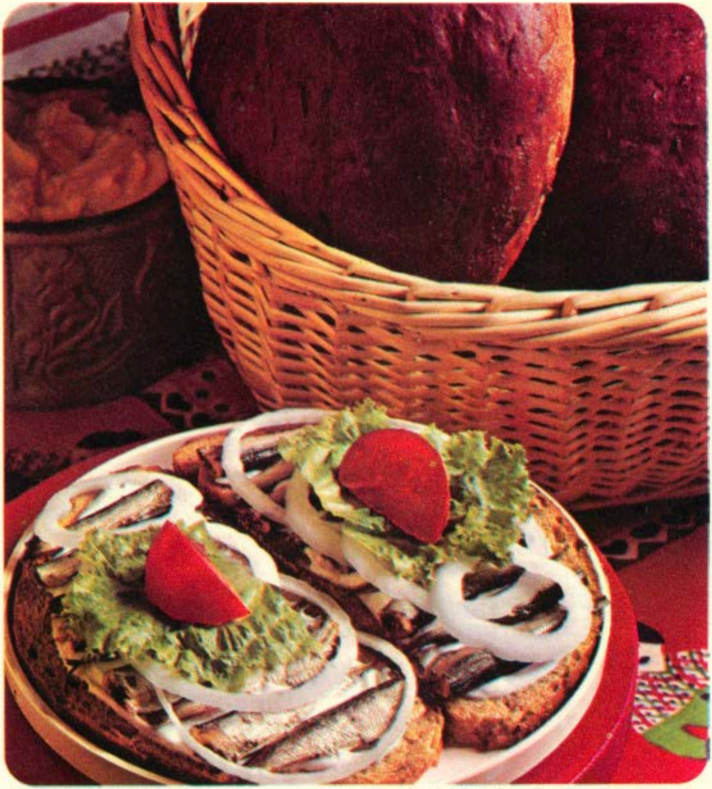
Bake cake mix in oblong pan, 13 x 9 x 2 inches, as directed on package. Cut cake crosswise in half. (Freeze one half for future use.) Cut other half into 8 pieces; split each piece horizontally. Arrange half the pieces in 2-quart glass serving bowl, cutting pieces to fit.

Pour half the thawed strawberries over cake; spread with half the pudding. Repeat. Cover; chill at least 8 hours.

In chilled bowl, beat cream and sugar until stiff; spread over trifle. Sprinkle with almonds; garnish with whole strawberries. To serve, spoon trifle into dessert dishes. **6 to 8 servings.**

**Traditional Trifle:** Omit strawberries. Cut cake half into 4 pieces; split each piece and fill with 2 tablespoons raspberry jam. Arrange pieces in bowl; pour ½ cup sherry or ⅓ cup orange juice plus 2 tablespoons sherry flavoring over cake. Allow to soak a few minutes, then spread with all the pudding.

# SWEDISH LIMPA BREAD



# SWEDISH LIMPA BREAD

**2 packages active dry yeast**
**1½ cups warm water (105 to 115°)**
**¼ cup molasses**
**⅓ cup sugar**
**1 tablespoon salt**
**2 tablespoons shortening**
**Grated peel of 1 to 2 oranges or 1 teaspoon anise seed**
**2½ cups medium rye flour**
**2¼ to 2¾ cups Gold Medal flour***
**Cornmeal**

In mixing bowl, dissolve yeast in warm water. Stir in molasses, sugar, salt, shortening, orange peel and rye flour. Beat until smooth. Mix in enough white flour to make dough easy to handle.

Turn dough onto lightly floured board. Cover; let rest 10 to 15 minutes.** Knead until smooth, about 5 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double, about 1 hour. Punch down dough; round up, cover and let rise until double, about 40 minutes.

Grease baking sheet; sprinkle with cornmeal. Punch down dough; divide in half. Shape each half into round, slightly flat loaf. Place loaves in opposite corners of baking sheet. Cover; let rise 1 hour.

Heat oven to 375°. Bake 30 to 35 minutes. **2 loaves.**

*If using self-rising flour, omit salt.
**Important! This makes the dough easier to handle.

# CREAM WAFERS

## CREAM WAFERS

**1 cup soft butter**
**⅓ cup whipping cream**
**2 cups Gold Medal flour**
**Granulated sugar**
**Creamy Filling (below)**

Mix thoroughly butter, cream and flour. Cover and chill.

Heat oven to 375°. Roll about ⅓ of dough at a time ⅛ inch thick on floured cloth-covered board. (Keep remaining dough chilled.) Cut into 1½-inch rounds.

Transfer rounds with spatula to piece of waxed paper that is heavily covered with granulated sugar; turn each round so that both sides are coated with sugar. Place on ungreased baking sheet. Prick rounds with fork about four times.

Bake 7 to 9 minutes or just until set, but not brown. Cool. Put cookies together in pairs with Creamy Filling. **About 5 dozen cookies.**

**Creamy Filling:** Cream ¼ cup soft butter or margarine, ¾ cup confectioners' sugar and 1 teaspoon vanilla until smooth and fluffy. Tint with few drops food color. Add few drops water if necessary for proper consistency.

*Tender, buttery little sandwich cookies from Sweden.*

# DANISH AEBLESKIVER

# DANISH AEBLESKIVER

**5 eggs, separated**
**2 cups Bisquick baking mix**
**¾ cup milk**
**Confectioners' sugar**
**Sweetened lingonberries**

Butter each cup in Danish aebleskiver pan. In large mixer bowl, beat egg whites on high speed until stiff but not dry. In small mixer bowl, blend egg yolks, baking mix and milk on low speed. Fold egg yolk mixture carefully into egg whites.

Heat pan over medium heat. Pour batter into cups to ⅔ full. Cook until surface is bubbly and underside is light brown. Turn carefully with metal skewers or small spatula.

Cook until golden brown on other side. Sprinkle balls with confectioners' sugar and serve warm with lingonberries. **About 40 balls.**

**Apple Aebleskiver:** Stir together 2 apples, pared and finely shredded, 1 tablespoon sugar and ¼ teaspoon cinnamon. Pour batter into cups to ½ full. Drop ½ teaspoon apple mixture onto batter in each cup; top each with 1 teaspoon batter.

*Traditional Danish doughnut balls to bake on the range top in a special pan.*

# FATTIGMANDS BAKKELSER

# FATTIGMANDS BAKKELSER

**10 egg yolks**
**⅓ cup confectioners' sugar**
**½ cup whipping cream**
**1 tablespoon cognac or brandy**
**1 teaspoon ground cardamom**
**½ teaspoon grated lemon peel**
**2 to 2½ cups Gold Medal flour**
**Confectioners' sugar**

In large mixer bowl, beat egg yolks and ⅓ cup confectioners' sugar until very thick and lemon colored, about 10 minutes. Stir in cream, cognac, cardamom and lemon peel. Mix in enough flour to make stiff dough. Cover; chill at least 3 hours.

Heat fat or oil (2 inches) to 375°. Divide dough in half. Roll each half thin, ⅛ to 1/16 inch thick, on well-floured board. With pastry wheel or knife, cut dough into 4x2-inch diamonds. Make 1-inch horizontal slit in center of each; draw a long point of diamond through slit and curl back in opposite direction.

Fry in hot fat about 15 seconds on each side or until light brown. Drain. Store in airtight container. Just before serving, sprinkle confectioners' sugar on cookies. **About 4 dozen cookies.**

# LACE ROLL-UPS

# LACE ROLL-UPS

**1 cup Gold Medal flour***
**1 cup finely chopped nuts**
**½ cup corn syrup**
**½ cup shortening**
**⅔ cup brown sugar (packed)**

Heat oven to 375°. Mix flour and nuts. In medium saucepan, heat corn syrup, shortening and sugar to boiling over medium heat, stirring constantly. Remove from heat; gradually stir in flour-nut mixture.

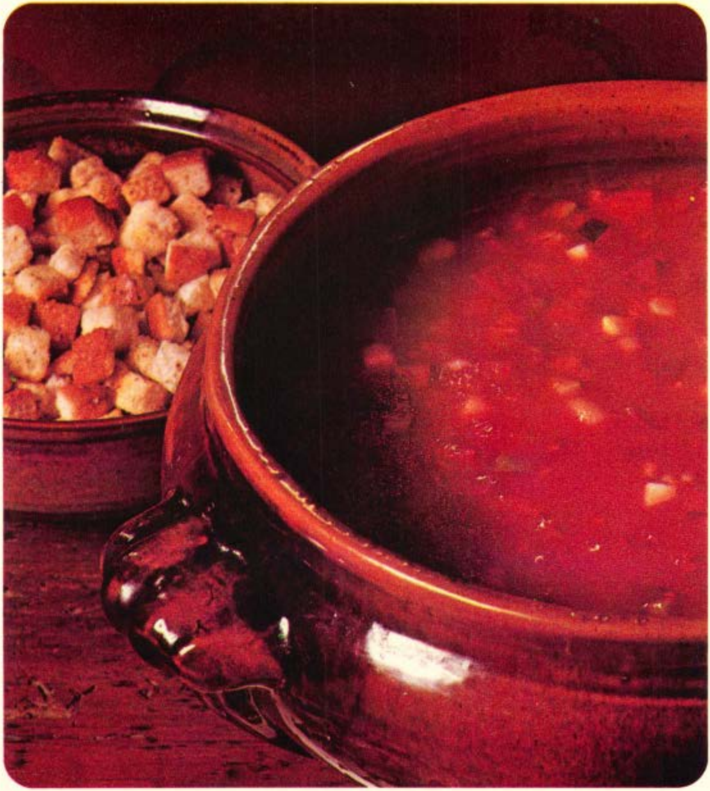
Drop dough by teaspoonfuls about 3 inches apart onto lightly greased baking sheet. Bake only 8 or 9 cookies at one time. Bake about 5 minutes; cool 3 minutes before removing from baking sheet. While warm, carefully roll cookies into cylindrical shapes. If cookies harden before shaping, return them to the oven for just a moment. **About 4 dozen cookies.**

*Do not use self-rising flour in this recipe.

**Lace Crisps:** Cool cookies 3 to 5 minutes before removing from baking sheet; do not roll up. Cool on wire rack.

*Golden crisp and lacy cookies, popular in Sweden where they are rolled while warm around a wooden spoon handle.*

# COLD SOUPS



## GAZPACHO

**1½ cups tomato juice**
**1 beef bouillon cube**
**1 tomato, chopped**
**¼ cup chopped unpared cucumber**
**2 tablespoons chopped green pepper**
**2 tablespoons chopped onion**
**2 tablespoons wine vinegar**
**1 tablespoon salad oil**
**½ teaspoon salt**
**½ teaspoon Worcestershire sauce**
**3 drops red pepper sauce**
**Accompaniments**

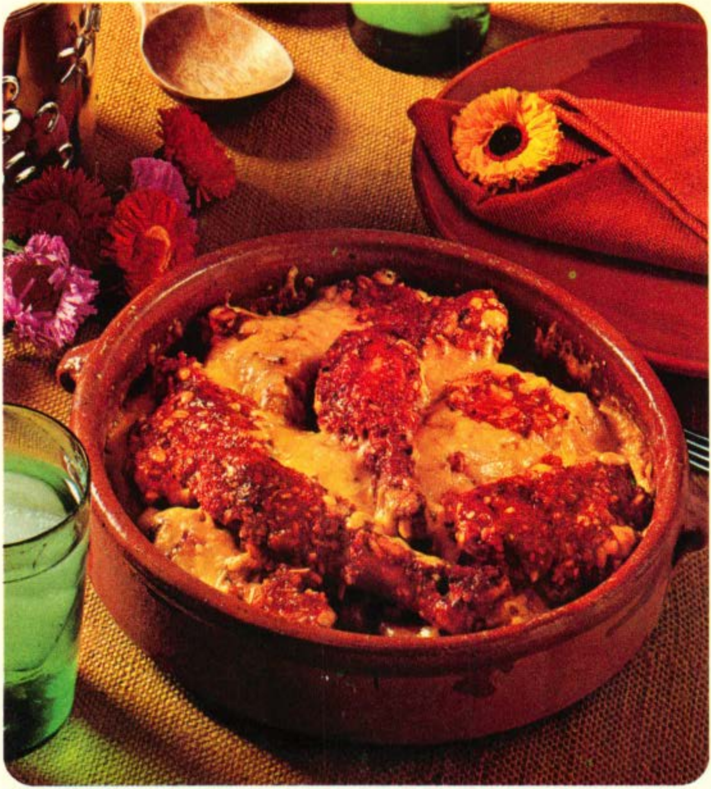
Heat tomato juice to boiling. Add bouillon cube; stir until dissolved. Stir in remaining ingredients except Accompaniments. Chill several hours. Serve with Accompaniments: Herbed croutons and about ⅓ cup each chopped tomato, unpared cucumber, green pepper and onion. **5 servings (½ cup each).**

## GUACAMOLE SOUP

**2 ripe medium avocados**
**1½ cups water**
**1 cup milk**
**2 tablespoons lemon juice**
**2½ teaspoons seasoned salt**
**Dash red pepper sauce**
**1 medium tomato, chopped**

Cut avocados lengthwise into quarters; remove pits and peel. Mix avocado, water and milk in blender until smooth. Stir in lemon juice, seasoned salt and red pepper sauce thoroughly. Fold tomato into soup; chill. If you wish, garnish each serving with lemon slice. **8 servings (½ cup each).**

# MEXICALI CHICKEN



# MEXICALI CHICKEN

**2½- to 3-pound broiler-fryer chicken, cut up**
**2 tablespoons salad oil**
**1 bottle (7 ounces) spicy sauce for tacos***
**½ cup water**
**1 teaspoon salt**
**½ teaspoon oregano**
**¼ teaspoon instant minced garlic**
**¼ cup instant minced onion**
**2 cups shredded Cheddar cheese (about 8 ounces)**

Wash chicken and pat dry. Heat oil in large skillet. Cook chicken in oil over medium heat about 15 minutes or until brown. Drain off fat.

Mix sauce for tacos, water, salt, oregano, instant garlic and instant onion. Pour over chicken. Reduce heat; cover and simmer 30 minutes or until chicken is tender.

Place chicken in ungreased baking pan, 9x9x2 inches, or in ovenproof serving dish. Cool. Sprinkle with cheese; cover and refrigerate about 8 hours.

Heat oven to 400°. Bake uncovered 40 minutes, removing cover last 20 minutes. **4 or 5 servings.**

*If spicy sauce for tacos is not available, omit water and mix 1 can (8 ounces) tomato sauce, 1 teaspoon chili powder, 5 drops red pepper sauce and 2 tablespoons vinegar or lemon juice.

*Marinating overnight allows the flavors to permeate. A convenient do-ahead.*

# CARAMEL FLAN

# CARAMEL FLAN

**4 eggs, slightly beaten**
**⅓ cup caramel ice-cream sundae topping**
**Dash salt**
**1 teaspoon rum flavoring**
**2½ cups milk, scalded**
**6 to 8 teaspoons caramel ice-cream sundae topping**

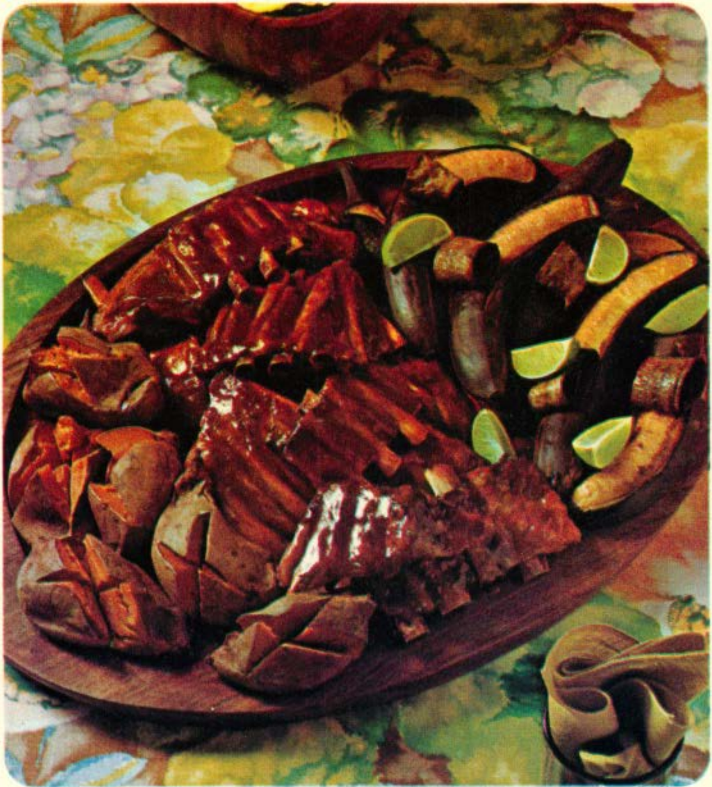
Heat oven to 350°. Blend eggs, ⅓ cup caramel topping, the salt and rum flavoring; gradually stir in milk. Place 1 teaspoon caramel topping in each of six to eight custard cups; pour custard over topping.

Place cups in baking pan, 13x9x2 inches; pour very hot water into pan to within ½ inch of tops of cups. Bake about 45 minutes or until knife inserted halfway between center and edge comes out clean.

Remove cups from water; chill custard in cups at least 3 hours. Run knife around edges; dip bottoms of cups into hot water and unmold onto dessert dishes. **6 to 8 servings.**

*This smooth, light custard is the classic dessert to serve after a hot and spicy Mexican main dish.*

# SWEET LEMON SPARERIBS



# SWEET LEMON SPARERIBS

**6 pounds spareribs, cut into serving pieces**
**1 can (6 ounces) frozen lemonade concentrate, thawed**
**¾ cup bottled barbecue sauce**

Place spareribs in Dutch oven. Add enough water to cover spareribs; heat to boiling. Reduce heat; cover and simmer 1½ hours or until tender.

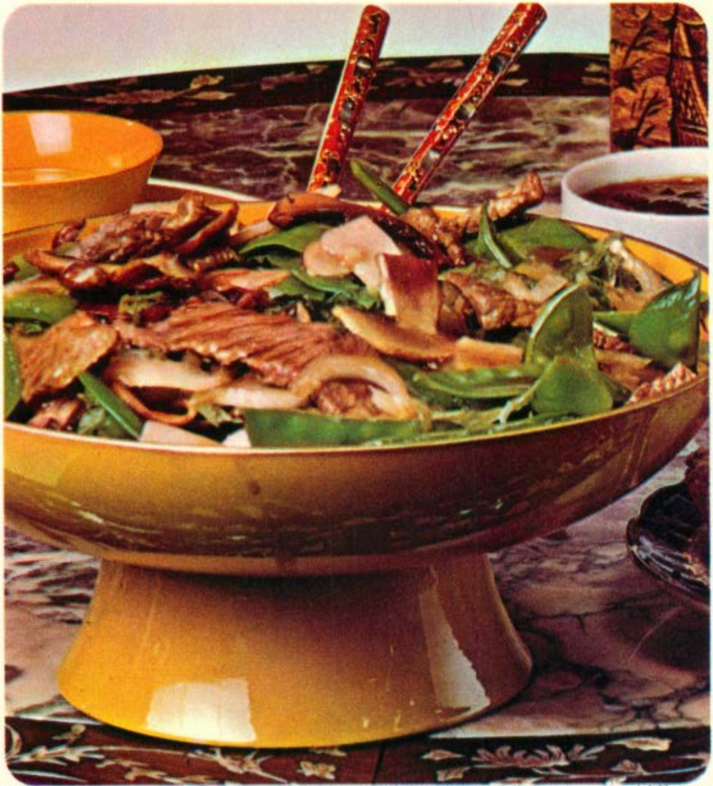
Remove spareribs to baking dish, 13½x9x2 inches. Stir together lemonade concentrate and barbecue sauce; pour over ribs. Cover and refrigerate about 8 hours.

Place ribs bone side down on grill 4 inches from medium-hot coals. Cook about 30 minutes or until glazed and heated through, turning and basting ribs often with barbecue sauce mixture. **6 to 8 servings.**

**Oven-barbecued Sweet Lemon Spareribs:** Omit grilling; heat ribs bone side down in open shallow roasting pan in 375° oven about 45 minutes, basting often with barbecue sauce mixture.

*Serve with sweet potatoes and Grilled Bananas: Place 6 to 8 green-tipped unpeeled bananas on grill 4 inches from medium-hot coals. Cook 20 minutes, turning once, until peel is black and banana is soft. Split peel; serve banana in peel with lime wedges. Or bake on ungreased baking sheet in 375° oven 15 minutes.*

# CHINESE BEEF AND PEA PODS



## CHINESE BEEF AND PEA PODS

**1 pound sirloin steak, ¾ inch thick**
**1 tablespoon soy sauce**
**1 slice fresh ginger root, crushed**
**1 clove garlic, crushed**
**1 package (7 ounces) frozen Chinese snow peas**
**¼ cup salad oil**
**¼ pound mushrooms, sliced**
**3 stalks Chinese cabbage, cut into ¼-inch slices**
**1 medium onion, sliced**
**1 can (8 ounces) water chestnuts, drained and sliced**
**1 can (5 ounces) bamboo shoots, drained**
**1 can (13¾ ounces) chicken broth (1⅔ cups)**
**3 tablespoons cornstarch**
**2 tablespoons soy sauce**
**½ teaspoon salt**
**¼ teaspoon sugar**
**Chow mein noodles**

Cut meat diagonally into very thin slices. Mix 1 tablespoon soy sauce, the ginger root and garlic. Sprinkle on meat; toss. Marinate meat 1 hour. Place frozen snow peas in colander; run cold water over peas just until separated. Drain.

In large skillet or wok pan, heat 2 tablespoons of the oil; brown meat, turning once. Remove meat; keep warm. Add 2 tablespoons oil; cook and stir mushrooms, cabbage, onion, water chestnuts and bamboo shoots 2 minutes. Stir in snow peas and 1 cup of the chicken broth. Cover; cook 2 minutes.

Mix remaining chicken broth, the cornstarch, soy sauce, salt and sugar; pour into skillet. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Add meat; heat through. Serve over chow mein noodles. **4 servings.**

# SUKIYAKI

## SUKIYAKI

**1 pound beef tenderloin or sirloin steak**
**2 tablespoons salad oil**
**½ cup beef broth***
**2 tablespoons sugar**
**⅓ cup soy sauce**
**½ pound mushrooms, thinly sliced**
**1 bunch green onions, cut into 1½-inch lengths**
**2 large onions, thinly sliced**
**3 stalks celery, diagonally sliced**
**1 can (5 ounces) bamboo shoots, drained**
**3 cups fresh spinach**
**Steamed Rice (below)**

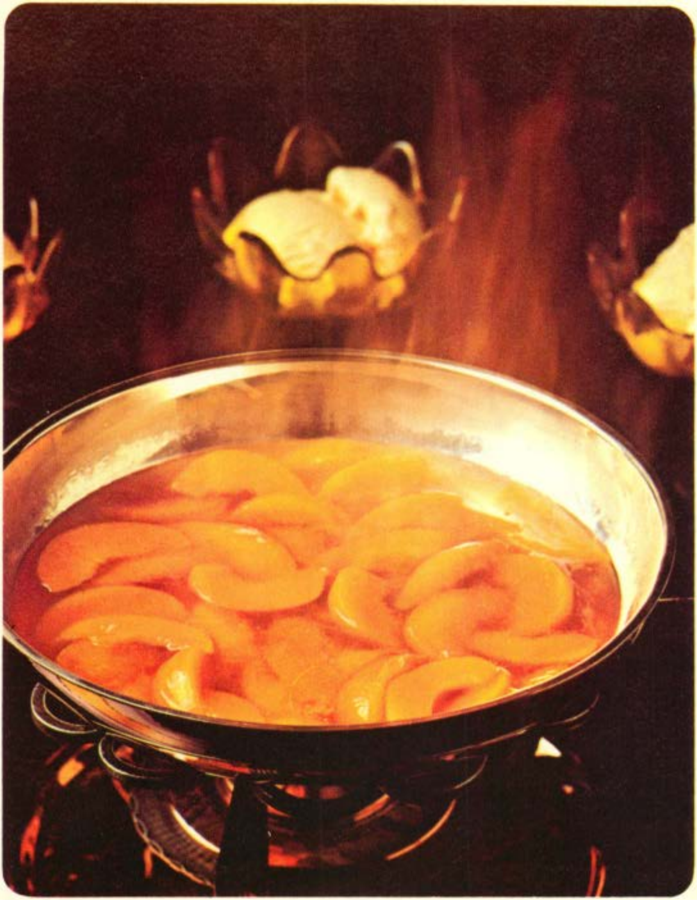
Cut tenderloin into strips, about ¼ inch thick and 2 inches long. In large skillet, heat oil; brown meat. Push meat to one side of skillet.

Stir in bouillon, sugar and soy sauce. Place mushrooms, onions, celery and bamboo shoots in separate sections of the pan. Cover; simmer 10 minutes. Add spinach; simmer 5 minutes. Serve with rice and if you wish, with additional soy sauce. **4 servings.**

*Beef broth can be made by dissolving 1 beef bouillon cube in ½ cup boiling water.

**Steamed Rice:** In 2- to 3-quart saucepan, heat 2 cups water, 1 cup uncooked regular rice and 1 teaspoon salt to boiling, stirring once or twice. Reduce heat to simmer; cover pan tightly and cook 14 minutes. (Do not lift lid or stir.) **3 to 4 cups rice (4 to 6 servings).**

# DESSERT SPECTACULARS



**DIVIDER CARD**

# about **DESSERT SPECTACULARS...**

When you really want to star at your own party, these are the recipes to consult. You'll find that grand finale for a dinner party, something special and surprising to lend glamour to a plain-Jane meal, a flaming, frozen or whipped cream delight elegant enough to steal the scene at a "come-for-dessert" evening or afternoon affair.

These desserts are culinary works of art to make your reputation as a hostess with showmanship and flair. You can choose a recipe and create an all-out, no-holds-barred triumph with perfect confidence because directions are clear, simple, and have been many times tested by homemakers in kitchens just like yours.

Cordially,

Betty Crocker

*Pictured: Peaches Flambé (back of contents card).*

# DESSERT SPECTACULARS

## FLAMING

- Fruits Ablaze*
  - Peaches Flambé
  - Oranges Flambé
- 1. More Fruits Ablaze
  - Cherries Jubilee
  - Bananas Flambé
- 2. Cherry Crêpes

## FROZEN

- 3. Serve Yourself Cake Sundaes
- 4. Easy Baked Alaska
- 5. Rainbow Sherbet Roll
- 6. Baked Alaska Pie
- 7. Frozen Chocolate Pie
- 8. Sundae Bubble Crown
- 9. Ice-cream Bombe

## TORTES AND CAKES

- 10. German Chocolate Treats
  - Brownie Cheesecake
  - Brownie Sandwiches
- 11. Mocha Brownie Torte
- 12. Chocolate Curl Cake
- 13. Blitz Torte
- 14. Chocolate Cream Cake
- 15. Lemon Meringue Chiffon

## SMOOTH AND LIGHT

- 16. Chocolate Soufflé
- 17. Pink Bavarian Cream
- 18. Angel Food Waldorf
- 19. Cake 'n Ice Cream
  - Chiffon with Ice-cream Balls
  - Neapolitan Angel
- 20. Bite-size Cakes
  - Mini Jelly Rolls
  - Chiffon Confections
  - Angel Coconut Balls
- 21. Strawberry Specials
  - Strawberry Chantilly
  - Sparkling Strawberries

## PIES AND TARTS

- 22. Grasshopper Pie
- 23. Lemon Pies
  - Mile High Lemon Pie
  - Quick Lemon Pie
- 24. Key Lime Pie
- 25. Black Bottom Pie
- 26. Nesselrode Pie
- 27. Honey Almond Tartlets

*Recipes on back of this card.

## PEACHES FLAMBÉ

*Pictured on divider card.*

**¼ cup apricot jam**
**3 tablespoons sugar**
**½ cup water**
**4 large peaches, peeled and sliced**
**1 teaspoon lemon juice**
**¼ cup brandy**
**Vanilla ice cream**

In chafing dish or saucepan, combine jam, sugar and water. Simmer over low heat until syrupy, about 5 minutes. Add peaches; cook over low heat until almost tender, about 3 minutes. Stir in lemon juice.

Heat brandy just until warm; pour slowly over peaches and ignite immediately. Do not stir. Spoon sauce and peaches over ice cream. **4 to 6 servings.**

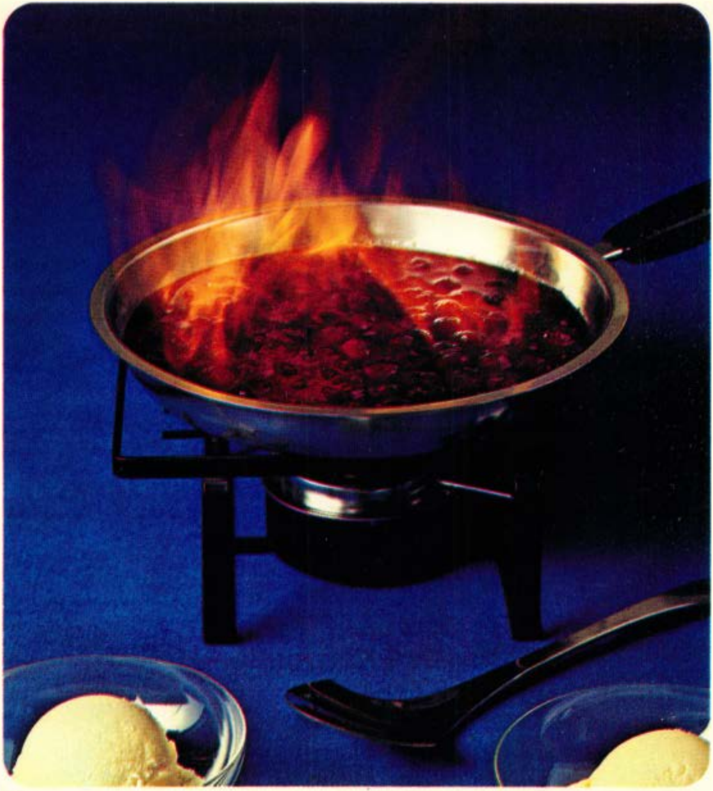
## ORANGES FLAMBÉ

**¼ cup butter or margarine**
**⅓ cup brown sugar (packed)**
**1 teaspoon grated orange peel**
**2 cans (11 ounces each) mandarin orange segments, drained**
**¼ cup white rum**
**Vanilla ice cream**

In chafing dish or saucepan, heat butter, sugar and orange peel over medium heat, stirring constantly, until mixture is bubbly. Add orange segments; heat through, about 2 minutes.

Heat rum just until warm; pour slowly over oranges and ignite immediately. Do not stir. Spoon sauce and orange segments over ice cream. **8 servings.**

# MORE FRUITS ABLAZE



## CHERRIES JUBILEE

**1 can (16 ounces) pitted dark sweet cherries, drained (reserve ¼ cup syrup)**
**¼ cup rum**
**¾ cup currant jelly**
**1 teaspoon grated orange peel**
**¼ cup brandy**
**Vanilla ice cream**

Combine reserved syrup and the rum; pour over cherries. Refrigerate at least 4 hours. In chafing dish or saucepan, melt jelly over low heat. Stir in cherry mixture and orange peel. Cook, stirring constantly, until mixture simmers.

Heat brandy just until warm; pour slowly over cherries and ignite immediately. Do not stir. Spoon sauce and cherries over ice cream. **8 to 10 servings.**

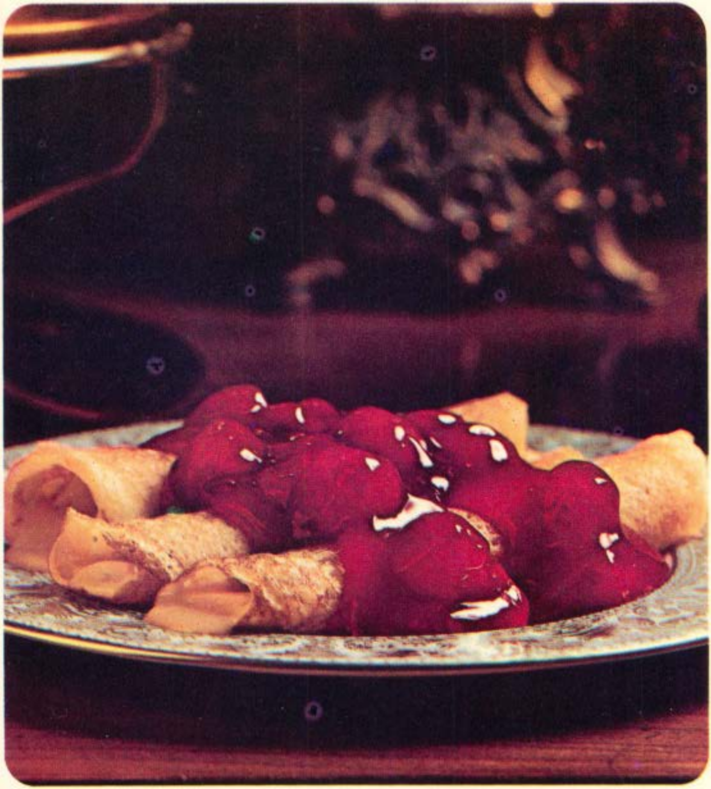
## BANANAS FLAMBÉ

**½ cup butter or margarine**
**⅔ cup brown sugar (packed)**
**1 teaspoon cinnamon**
**4 firm medium bananas**
**⅓ cup white rum**
**Vanilla ice cream**

In chafing dish or saucepan, melt butter and sugar with cinnamon. Cook over medium-high heat, stirring occasionally, until golden brown, about 3 minutes. Into chafing dish, cut bananas diagonally into ½-inch slices; heat through, carefully turning slices to coat.

Heat rum just until warm; pour slowly over slices and ignite immediately. Do not stir. Spoon sauce and banana slices over ice cream. **6 to 8 servings.**

# CHERRY CRÊPES



## CHERRY CRÊPES

1 cup dairy sour cream
⅓ cup brown sugar (packed)
1 cup Bisquick baking mix
1 egg
1 cup milk
1 can (21 ounces) cherry pie filling
¼ cup orange-flavored liqueur

Heat oven to 350°. Blend sour cream and brown sugar; set aside. Beat baking mix, egg and milk with rotary beater until smooth.

Spoon 2 tablespoons batter into hot lightly greased 6- or 7-inch skillet. Rotate pan until batter covers bottom. Bake until bubbles appear. Gently loosen edge; turn and bake other side.

Spoon 1 tablespoon sour cream mixture onto one half of each crêpe; roll up. Place crêpes seam side down on ovenproof platter. Bake about 5 minutes.

In chafing dish or saucepan, heat pie filling until warm. Heat liqueur just until warm; pour slowly over pie filling and ignite immediately. Do not stir. Spoon sauce and cherries over crêpes. **12 to 15 crêpes.**

**Strawberry Crêpes:** Substitute 2 cups fresh strawberries, sliced, and ½ cup granulated sugar for the cherry pie filling; decrease liqueur to 2 tablespoons.

# SERVE YOURSELF CAKE SUNDAES

## SERVE YOURSELF CAKE SUNDAES

**Ice Bowl (below)**
**1½ quarts ice cream (1 pint each chocolate, cherry and coffee or other favorites)**
**1 package of our dark chocolate fudge or devils food cake mix**
**Ice-cream Toppings**

Make Ice Bowl. Scoop ice cream into balls; place on tray lined with waxed paper. Freeze. Bake cake mix in baking pan, 13x9x2 inches, as directed on package.

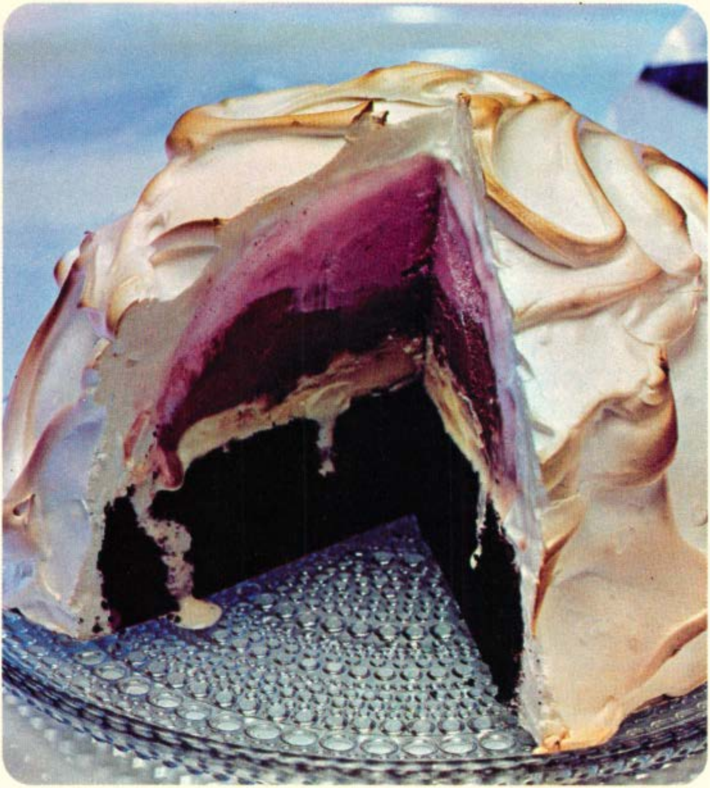
If you wish, sift confectioners' sugar over cake; cut cake into squares. Place ice-cream balls in Ice Bowl and serve with cake and ice-cream Toppings such as flaked coconut, walnuts in syrup, butterscotch, fudge, pineapple and marshmallow.
**12 servings.**

### Ice Bowl

Place 1½-quart metal bowl in 3½-quart metal bowl. Holding small bowl down, pour water into large bowl until water between bowls is about 1 inch wide. Fill small bowl with enough water to hold it down. Hold edges of bowl in place with 2 to 4 strips masking tape. Freeze at least 12 hours.

To unmold, run small amount hot water into small bowl until it can be lifted out. Lower large bowl into hot water for a moment; remove bowl from ice. Place ice bowl on small plate; return to freezer until serving time.

# EASY BAKED ALASKA



## EASY BAKED ALASKA

**1 package of our dark chocolate fudge cake mix**
**1 quart Neapolitan ice cream**
**1 package of our fluffy white frosting mix**

Bake cake mix in 2 layer pans, 8x1 ½ inches, as directed on package. (Freeze one layer for future use.)

Line 1½-quart bowl with aluminum foil. Pack ice cream into bowl; freeze until firm. Cover baking sheet with aluminum foil. Place cake layer on baking sheet. Invert bowl with ice cream onto cake; remove bowl and foil. Freeze cake and ice cream until firm.

Just before serving, heat oven to 500°. Prepare frosting mix as directed on package. Working quickly, completely cover cake and ice cream with frosting, carefully sealing it to foil on sheet.

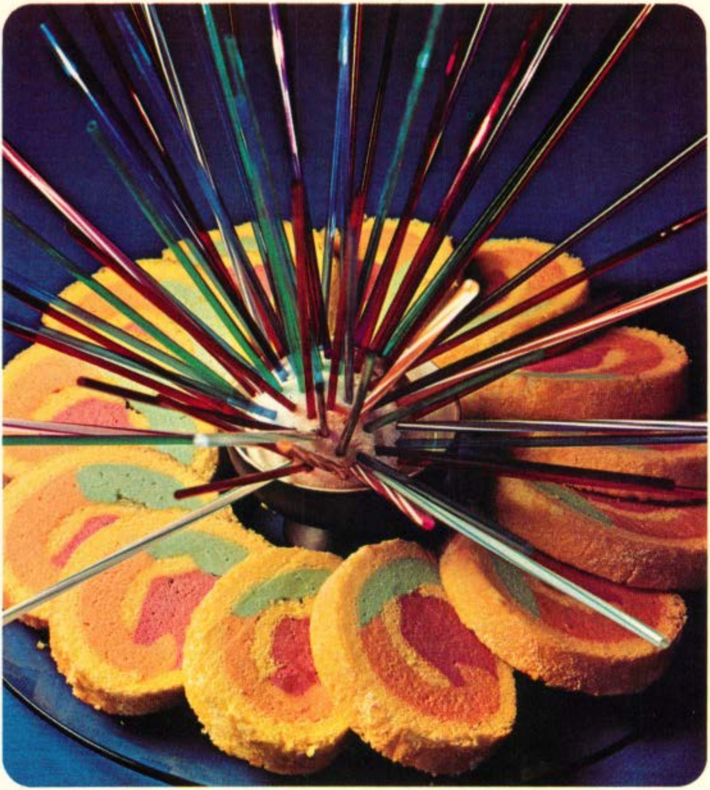
Bake 3 to 5 minutes or until light brown. Trim foil to edge of frosting; transfer cake to serving plate. Serve immediately. **12 servings.**

**Cherry Baked Alaska:** Substitute our cherry fluff frosting mix for the fluffy white frosting mix.

**Lemon Baked Alaska:** Substitute our lemon fluff frosting mix for the fluffy white frosting mix.

*Create your own delicious cake and ice-cream mixtures to match the pretty pastel meringues.*

# RAINBOW SHERBET ROLL



## RAINBOW SHERBET ROLL

**1 package of our lemon chiffon cake mix**
**1½ cups raspberry sherbet**
**1½ cups orange sherbet**
**1½ cups lime sherbet**

Heat oven to 350°. Prepare cake mix as directed on package except—pour half the batter into ungreased jelly roll pan, 15½x10½x1 inch, spreading batter to corners. Pour remaining batter into ungreased loaf pan, 9x5x3 inches.

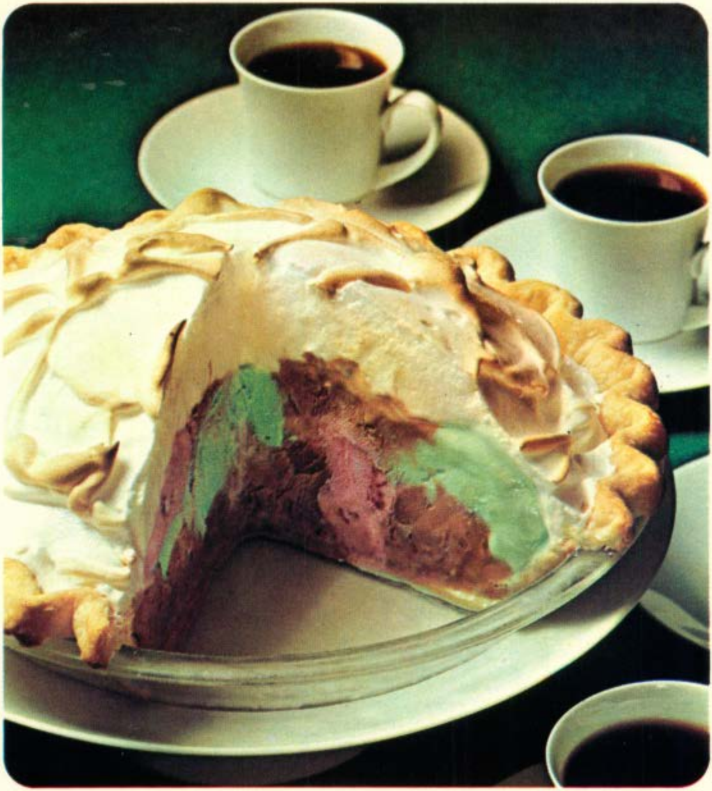
Bake jelly roll pan 20 to 25 minutes, loaf pan 45 to 50 minutes or until top springs back when touched lightly with finger.

Cool jelly roll pan 10 minutes. Loosen cake from edges of pan; invert on towel sprinkled with confectioners' sugar. Trim off stiff edges if necessary. Roll cake and towel from narrow end; cool towel-wrapped cake on wire rack. Invert loaf pan to cool. (Use loaf cake as desired.)

Unroll cake; remove towel. Beginning at narrow end, spread raspberry sherbet on ⅓ of cake, orange sherbet on next ⅓ of cake and lime sherbet on remaining cake. Roll up carefully.

Place seam side down on piece of aluminum foil, 18x12 inches. Wrap securely in foil; freeze until firm. Remove from freezer 15 minutes before serving. Cut roll into ¾-inch slices. **12 servings.**

# BAKED ALASKA PIE



# BAKED ALASKA PIE

**1 stick or ½ packet of our pie crust mix**
**1 pint each chocolate, pistachio and strawberry ice cream**
**3 egg whites**
**¼ teaspoon cream of tartar**
**6 tablespoons sugar**
**½ teaspoon vanilla**

Prepare 9-inch Baked Pie Shell as directed on package. (For a firmer baked pie shell, freeze about 30 minutes before filling.) Quickly pack scoops of ice cream, alternating flavors, in pie shell. Freeze until firm.

Heat oven to 500°. Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Beat in vanilla.

Working quickly, heap meringue onto ice cream; spread over ice cream, carefully sealing to edge of crust. Bake 3 to 5 minutes or until top is light brown. Serve immediately.

*This pie can be frozen up to 1 month. Place pie in box immediately after baking, wrap box in freezer wrap and freeze. Fifteen minutes before serving, remove pie from freezer.*

# FROZEN CHOCOLATE PIE

# FROZEN CHOCOLATE PIE

**1 stick or ½ packet of our pie crust mix**
**1 cup confectioners' sugar**
**½ cup soft butter**
**6 squares (1 ounce each) semisweet chocolate, melted and cooled***
**1 teaspoon vanilla**
**4 eggs**
**1 cup chilled whipping cream**
**2 tablespoons confectioners' sugar**

Prepare 9-inch Baked Pie Shell as directed on package. In small mixer bowl, blend 1 cup confectioners' sugar and the butter on low speed until fluffy. Blend in chocolate and vanilla. On high speed, beat in eggs, one at a time, beating thoroughly after each addition.

Pour into baked pie shell; cover with plastic wrap. Freeze several hours or until firm. For easier cutting, remove from freezer 15 minutes before serving; remove plastic wrap.

In chilled bowl, beat cream and 2 tablespoons confectioners' sugar until stiff; pile onto pie. If you wish, garnish with chocolate curls. **8 servings.**

*1 package (6 ounces) semisweet chocolate pieces can be substituted for the chocolate squares.

*The richest, most delicious of all chocolate pies.*

# SUNDAE BUBBLE CROWN

# SUNDAE BUBBLE CROWN

**1 cup water**
**½ cup butter**
**1 cup Gold Medal flour**
**4 eggs**
**1 package of our chocolate fudge frosting mix**
**2 tablespoons light corn syrup**
**3 tablespoons butter or margarine**
**⅔ cup milk**
**2 quarts any flavor ice cream**

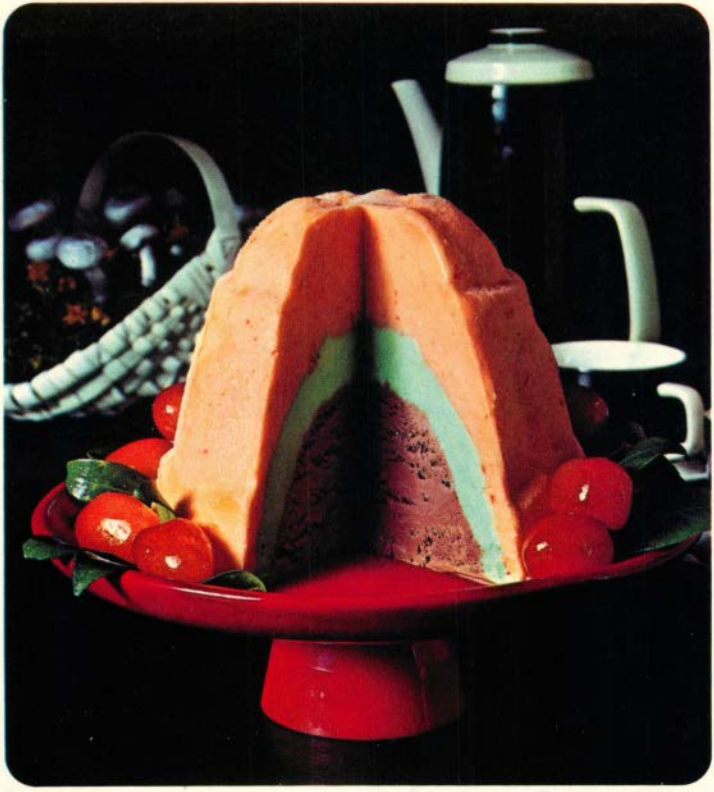
Heat oven to 400°. Heat water and ½ cup butter to rolling boil. Stir in flour. Stir vigorously over low heat about 1 minute or until mixture forms a ball. Remove from heat. Beat in eggs, all at one time; continue beating until smooth. Drop dough by rounded teaspoonfuls onto ungreased baking sheet. Bake 25 to 30 minutes.

In top of double boiler, combine frosting mix (dry), corn syrup and 3 tablespoons butter. Slowly stir in milk. Heat over boiling water 5 minutes, stirring occasionally. Cool to room temperature.

To assemble crown, soften ice cream. In 10-inch tube pan with removable bottom, place a layer of cream puffs. Spread with 1 quart of the ice cream. Repeat layers of puffs, ice cream and puffs. Drizzle ½ cup sauce over top. Freeze 8 hours or until firm.

Remove from freezer 15 minutes before serving. Loosen around edge with spatula and push bottom up and out of pan. With 2 broad spatulas, lift crown from bottom of pan to serving plate. Serve with remaining sauce. **16 servings.**

# ICE-CREAM BOMBE



# ICE-CREAM BOMBE

**2 pints orange sherbet**
**1 pint pistachio ice cream**
**1 pint chocolate ice cream**

Soften 1 pint of the orange sherbet; spoon into chilled 2-quart metal mold or bowl. Freeze until firm, at least 1 hour. Soften pistachio ice cream; spread over layer of orange sherbet in mold. Freeze until firm.

Repeat with chocolate ice cream and the remaining orange sherbet.* Cover mold with waxed paper; freeze until firm.

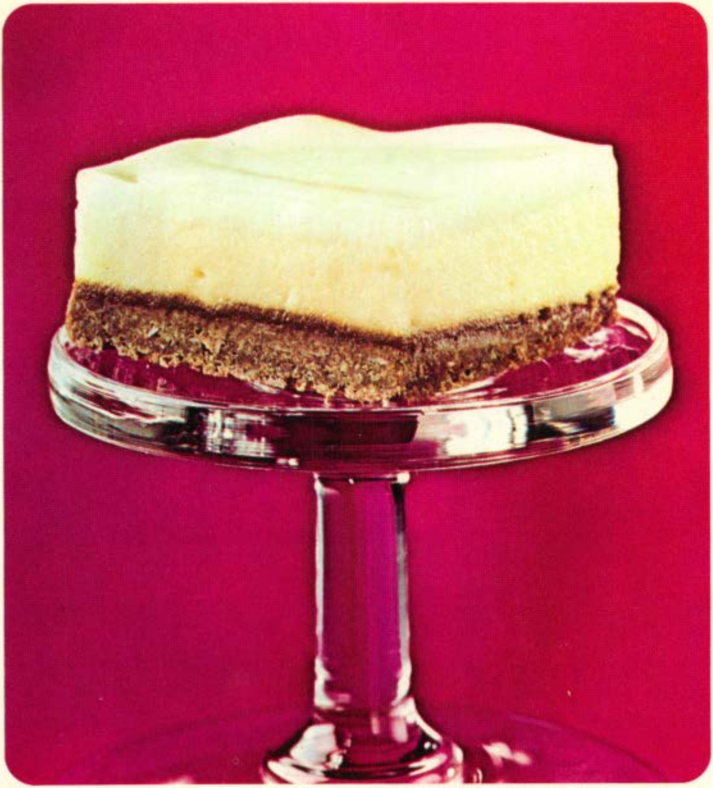
Just before serving, turn mold onto chilled serving plate. Dip cloth into hot water; wring out and place over top of mold until mold loosens.

Remove mold. If surface of ice cream has melted slightly, return to freezer for about 10 minutes. If you wish, garnish bombe with fruits or whipped cream. **8 to 10 servings.**

*For a different effect, spread 2 pints of orange sherbet on bottom and side of mold; freeze. Repeat with pistachio and chocolate ice cream.

*Mix and match ice-cream flavors and colors to your moods, table decorations, menu or even to the seasons. Try dark chocolate, mocha and chocolate chip ice cream, strawberry, mint and cherry ice cream, pistachio, dark cherry and coffee ice cream, butter pecan, banana and blueberry ice cream.*

# GERMAN CHOCOLATE TREATS



## BROWNIE CHEESECAKE

**1 package of our German chocolate brownie mix**
**1 egg**
**1 teaspoon water**
**2 packages (8 ounces each) cream cheese, softened**
**2 eggs**
**¾ cup sugar**
**2 teaspoons vanilla**
**2 cups dairy sour cream**
**¼ cup sugar**
**1 tablespoon vanilla**

Heat oven to 350°. In large mixer bowl, blend Brownie Mix, Coconut Frosting Mix, 1 egg and the water on low speed until mixture is crumbly. Press evenly in ungreased baking pan, 13x9x2 inches.

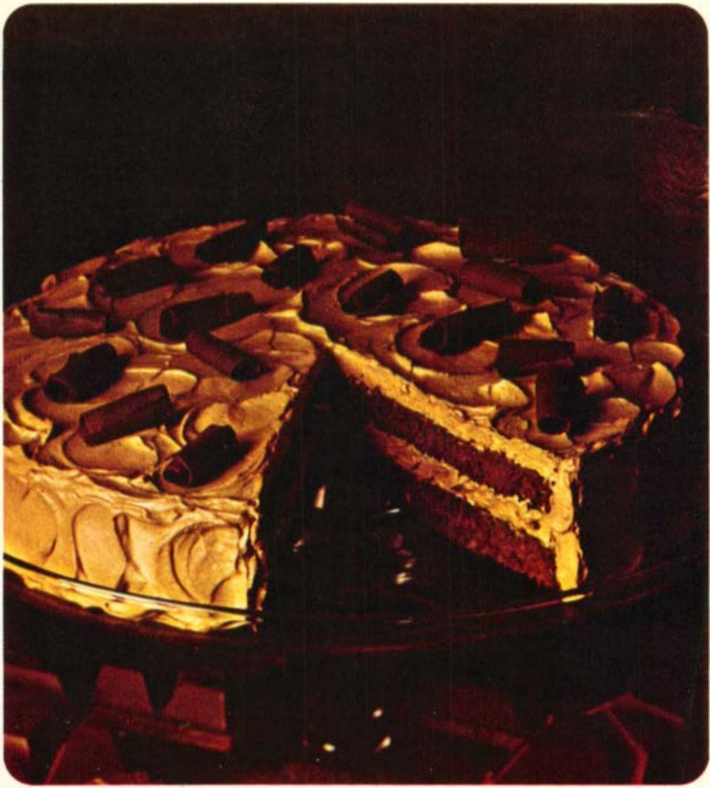
Beat cream cheese, 2 eggs, ¾ cup sugar and 2 teaspoons vanilla until smooth and fluffy. Spread over brownie mixture. Bake 20 to 25 minutes. Mix sour cream, ¼ cup sugar and 1 tablespoon vanilla until smooth. Spread over cheesecake. Cool. Refrigerate at least 8 hours. **20 servings.**

## BROWNIE SANDWICHES

Prepare our German chocolate brownie mix as directed on package except—spread batter in greased jelly roll pan, 15½x 10½x1 inch. Bake 15 to 20 minutes. Cool.

Prepare Coconut Frosting Mix as directed on package; spread over half the brownies. Cut brownies into 2 sections. With large spatula, lift unfrosted section and place over frosted brownies. Cut into bars, 2½x2 inches. **15 servings.**

# MOCHA BROWNIE TORTE



## MOCHA BROWNIE TORTE

**1 package (15.5 ounces) of our fudge brownie mix**
**¼ cup water**
**2 eggs**
**½ cup finely chopped nuts**
**1½ cups chilled whipping cream***
**⅓ cup brown sugar (packed)**
**1 tablespoon powdered instant coffee**
**Shaved chocolate**

Heat oven to 350°. Grease and flour 2 layer pans, 9x1½ inches. Blend brownie mix (dry), water and eggs. Stir in nuts. Spread in pans.

Bake 20 minutes. Cool 5 minutes in pans; remove from pans and place on wire racks to cool completely.

In chilled bowl, beat cream until it begins to thicken. Gradually add sugar and instant coffee; continue beating until stiff. Fill layers with 1 cup of the cream mixture. Frost with remaining cream mixture; sprinkle with chocolate. Chill at least 1 hour. **10 to 12 servings.**

*3 cups frozen whipped topping (thawed) can be substituted for the whipping cream and sugar.

**Brownie Brittle Torte:** Omit brown sugar, powdered instant coffee and shaved chocolate. Fold ¾ cup finely crushed peanut brittle into whipped cream. Sprinkle torte with chopped peanuts.

# CHOCOLATE CURL CAKE

## CHOCOLATE CURL CAKE

Bake our white cake mix in 2 layer pans, 8 or 9x1½ inches, as directed on package except—fold 2 squares (1 ounce each) unsweetened chocolate, coarsely shaved, into batter. Fill layers with Dark Chocolate Filling (below).

Prepare our fluffy white frosting mix as directed on package. Frost side and top of cake. Sprinkle shaved chocolate on top.

### Dark Chocolate Filling

**1 cup sugar**
**⅓ cup light cream**
**2 tablespoons butter or margarine**
**2 squares (1 ounce each) unsweetened chocolate, cut up**
**2 egg yolks, beaten**

In medium saucepan, mix sugar, cream, butter and chocolate. Cook over medium heat, stirring constantly, until chocolate and butter are melted.

Stir at least half of hot mixture into egg yolks; stir into remaining hot mixture in saucepan. Heat to boiling, stirring constantly. Boil and stir 1 minute. Remove from heat; cool completely.

*To make chocolate curls, use vegetable parer to cut off thin slices. If chocolate is slightly warm, curls will be larger.*

# BLITZ TORTE

# BLITZ TORTE

**4 eggs, separated**
**1 cup granulated sugar**
**½ cup shortening**
**¾ cup confectioners' sugar**
**3 tablespoons milk**
**1 cup Gold Medal flour***
**1 teaspoon baking powder**
**¼ teaspoon salt**
**½ cup sliced almonds**
**2 tablespoons granulated sugar**
**1 can of our vanilla ready-to-serve pudding (2 cups)**

Heat oven to 325°. Grease and flour 2 layer pans, 8x1½ inches. Beat egg whites until foamy. Beat in 1 cup granulated sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Set meringue aside.

Measure shortening, ¾ cup confectioners' sugar, the egg yolks and milk into large mixer bowl. Blend ½ minute on low speed, scraping bowl constantly. Add flour, baking powder and salt; beat 1 minute medium speed, scraping bowl occasionally. Spread in pans.

Spread half the meringue on batter in each pan; sprinkle each with half the almonds, then with 1 tablespoon granulated sugar. Bake 35 to 40 minutes or until meringue is set. Cool.

With spatulas, carefully remove layers from pans. Fill layers, meringue side up, with pudding. Chill torte at least 1 hour. **12 servings.**

*If using self-rising flour, omit baking powder and salt.

# CHOCOLATE CREAM CAKE

# CHOCOLATE CREAM CAKE

**1 package of our chocolate fudge frosting mix**
**1½ cups whipping cream**
**2 teaspoons powdered instant coffee**
**1 package of our milk chocolate cake mix**
**1 tablespoon powdered instant coffee**
**Thin Icing (below)**

In small mixer bowl, chill 2 cups of the frosting mix (dry), the whipping cream and 2 teaspoons instant coffee at least 1 hour.

Bake cake mix in 2 layer pans, 9x1½ inches, as directed on package except—add 1 tablespoon instant coffee to the dry mix. Split cake to make 4 layers. Beat frosting mixture until stiff; fill layers. Spread top of cake with icing, allowing some to drizzle down side. If you wish, garnish cake with chocolate curls. Chill cake before serving.

## Thin Icing

Blend remaining frosting mix (dry), ½ teaspoon powdered instant coffee, 2 to 3 tablespoons hot water and 1 tablespoon light corn syrup; beat until smooth. Add 1 to 2 teaspoons water if necessary.

**Lemon Cream Cake:** Substitute our lemon frosting mix for the chocolate fudge frosting mix, 1 teaspoon vanilla for the 2 teaspoons instant coffee and our lemon cake mix for the milk chocolate cake mix. Omit instant coffee in cake mix and in icing.

# LEMON MERINGUE CHIFFON

## LEMON MERINGUE CHIFFON

Bake our lemon chiffon cake mix as directed on package. Split to make 3 layers. Place on aluminum foil-covered baking sheet. Prepare Lemon Filling (below); reserve about 1/4 cup. Fill layers with remaining filling.

Heat oven to 400°. Beat 4 egg whites until foamy. Beat in 1 cup brown sugar (packed), 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Fold in 1 teaspoon grated lemon peel and 1 tablespoon lemon juice.

Frost side and top of cake with meringue. Bake 8 to 10 minutes or until light brown. Thin reserved filling with small amount hot water; spoon over top of cake, allowing some to drizzle down side.

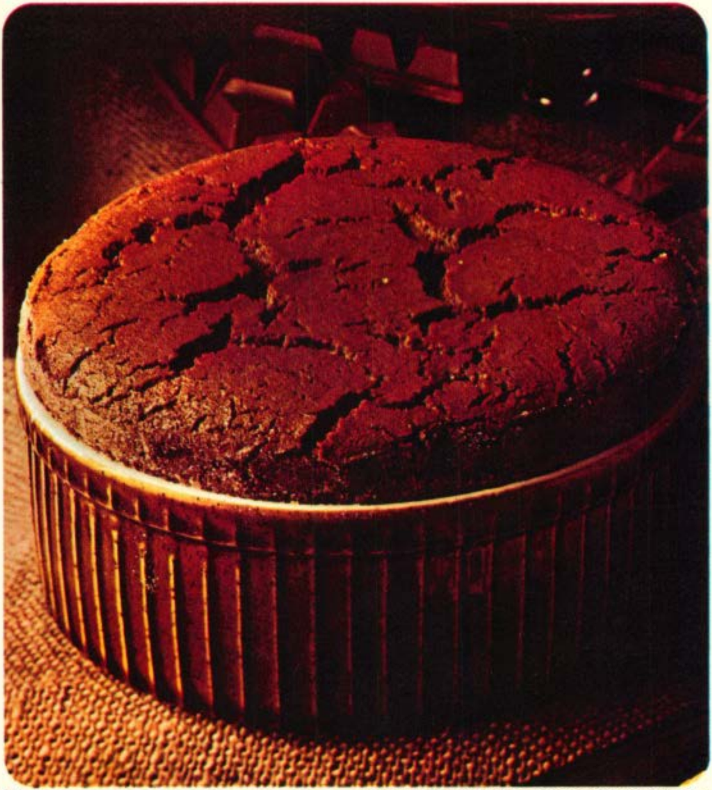
### Lemon Filling

**1 cup sugar**
**3 tablespoons cornstarch**
**1/2 teaspoon salt**
**1 can (6 ounces) frozen lemonade concentrate, thawed**
**4 egg yolks, slightly beaten**

In medium saucepan, mix sugar, cornstarch and salt. Add enough water to lemonade concentrate to measure 2 cups; gradually stir into sugar mixture. Heat to boiling, stirring constantly. Boil and stir 1 minute.

Gradually stir at least half of hot mixture into egg yolks; stir into remaining hot mixture in saucepan. Heat to boiling, stirring constantly. Boil and stir 1 minute. Remove from heat; cool completely.

# CHOCOLATE SOUFFLÉ



# CHOCOLATE SOUFFLÉ

**½ cup sugar**
**2 tablespoons cornstarch**
**1 cup milk**
**2 squares (1 ounce each) unsweetened chocolate***
**3 egg yolks**
**2 tablespoons butter or margarine, softened**
**1 teaspoon vanilla**
**4 egg whites**
**½ teaspoon salt**
**¼ teaspoon cream of tartar**

Mix sugar and cornstarch; gradually stir in milk. Add chocolate. Cook over medium heat, stirring constantly, until chocolate is melted and mixture thickens and boils. Boil and stir 1 minute. Remove from heat.

Beat egg yolks until very thick and lemon colored. Gradually beat in chocolate mixture. Stir in butter and vanilla. Cool to room temperature.

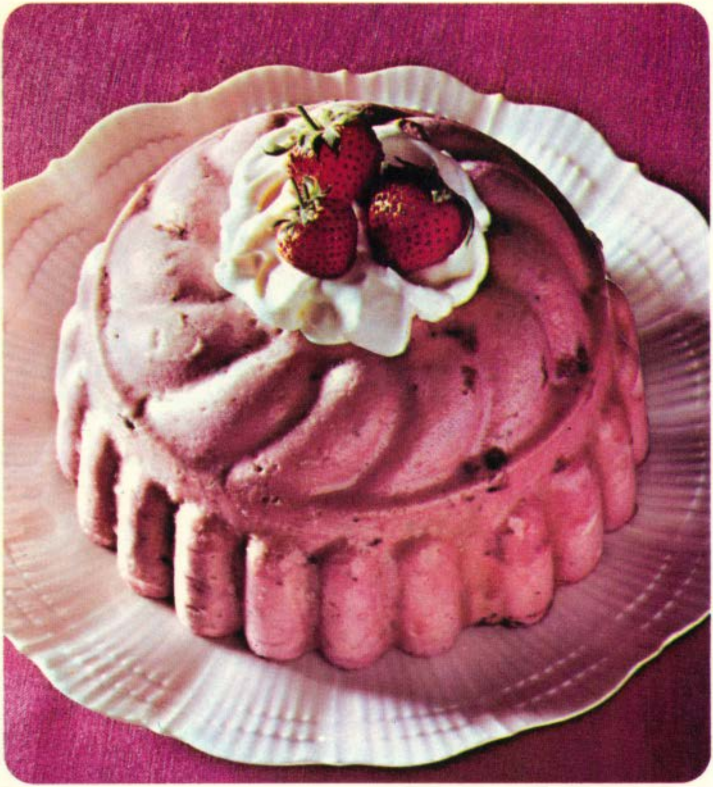
Heat oven to 350°. Butter and sugar 6-cup soufflé dish. Make a 4-inch band of triple thickness aluminum foil 2 inches longer than circumference of dish; butter one side and sprinkle with sugar. Extend depth of dish by securing foil band, buttered side in, around top of dish.

Beat egg whites, salt and cream of tartar just until stiff peaks form. Stir about ¼ of egg whites into chocolate mixture. Gently fold in remaining whites.

Carefully pour into soufflé dish. Bake 50 minutes or until knife inserted halfway between edge and center comes out clean. Serve immediately. **6 servings.**

*Do not use premelted chocolate in this recipe.

# PINK BAVARIAN CREAM



# PINK BAVARIAN CREAM

**1 package (10 ounces) frozen sliced strawberries, thawed**
**1 cup boiling water**
**1 package (3 ounces) strawberry-flavored gelatin**
**1 cup chilled whipping cream**

Drain strawberries, reserving syrup. Pour boiling water over gelatin, stirring until gelatin is dissolved. Add enough cold water to reserved syrup to measure 1 cup; stir into dissolved gelatin. Chill until almost set.

In chilled bowl, beat cream until stiff. Beat gelatin until foamy. Fold gelatin and strawberries into whipped cream. Pour into 1-quart mold. Chill until firm. If you wish, garnish with additional whipped cream and strawberries. **6 servings.**

**Raspberry Bavarian Cream:** Substitute 1 package (10 ounces) frozen raspberries for the strawberries and 1 package (3 ounces) raspberry-flavored gelatin for the strawberry-flavored gelatin.

**Pineapple Bavarian Cream:** Substitute 1 can (8½ ounces) crushed pineapple for the strawberries and 1 package (3 ounces) lemon-flavored gelatin for the strawberry-flavored gelatin.

*1 envelope (about 2 ounces) dessert topping mix, prepared as directed on package, can be substituted for the whipping cream.*

# ANGEL FOOD WALDORF

# ANGEL FOOD WALDORF

Bake our angel food cake mix as directed on package. Cool completely. Remove from pan; place cake upside down. Slice off entire top of cake about 1 inch down; set aside.

Make cuts down into cake 1 inch from outer edge and 1 inch from edge of hole, leaving substantial "walls" on each side. With a curved knife or spoon, remove cake within cuts, being careful to leave a base of cake 1 inch thick. Place cake on serving plate.

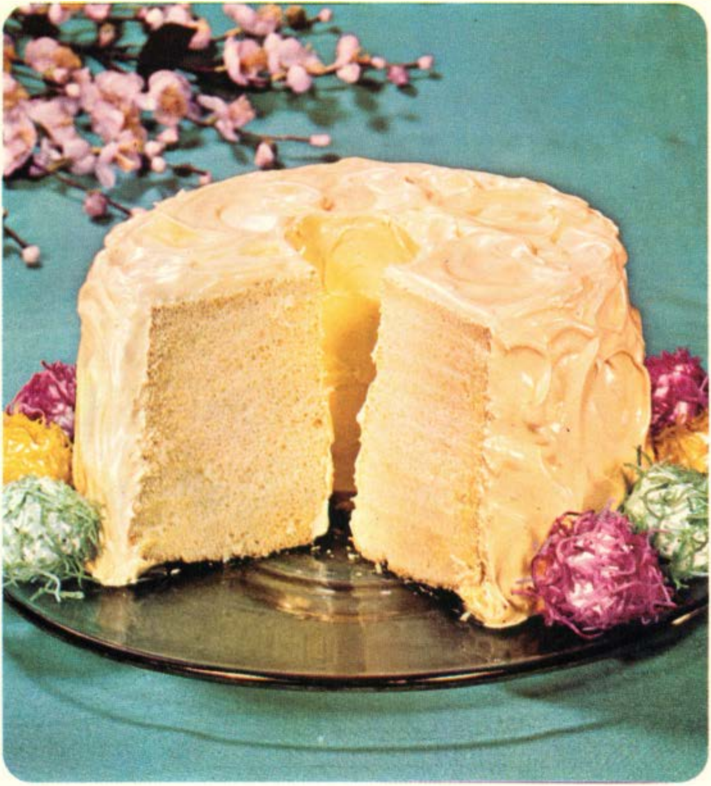
In chilled bowl, beat 3 cups chilled whipping cream, 1½ cups confectioners' sugar, ¾ cup cocoa and ¼ teaspoon salt until stiff. Fold ⅓ cup toasted slivered blanched almonds into half the mixture; spoon into cake cavity.

Press mixture firmly into cavity to avoid holes in cut slices. Replace top of cake; press down gently.

Frost cake with remaining whipped cream mixture. Sprinkle ⅓ cup toasted slivered blanched almonds over side and top of cake. Chill at least 4 hours or until set. **12 to 16 servings.**

**Strawberry Cream Waldorf:** Decrease confectioners' sugar to ⅓ cup; omit cocoa and salt. Tint whipped cream mixture with 2 drops red food color; fold 1 package (10 ounces) frozen sliced strawberries, thawed and drained, and 6 large marshmallows, quartered, with the almonds into half the mixture.

# CAKE 'N ICE CREAM



## CHIFFON WITH ICE-CREAM BALLS

Bake our lemon or orange chiffon cake mix as directed on package. Prepare our lemon fluff frosting mix as directed on package. Frost cake.

At serving time, surround cake with shredded coconut-covered ice-cream balls. Tint the coconut by adding a few drops liquid food color to coconut in a jar; shake until coconut is evenly tinted.

## NEAPOLITAN ANGEL

Bake our angel food cake mix as directed on package. Cool; remove from pan. Make center hole 1 inch larger. Fill enlarged hole with 1 quart softened chocolate ice cream. Wrap cake in aluminum foil or plastic wrap. Freeze until firm.

Just before serving, beat 1 cup chilled whipping cream and ¼ cup confectioners' sugar until stiff; tint pink with a few drops red food color. Frost side and top of cake, but do not cover ice-cream portion.

**Lemon-Lime Angel:** Substitute our lemon chiffon cake mix for the angel food cake mix and lemon sherbet for the chocolate ice cream. Tint whipped cream with yellow food color.

# BITE-SIZE CAKE TREATS

## MINI JELLY ROLLS

Prepare our lemon chiffon cake mix as directed on package except—bake in 2 ungreased loaf pans, 9x5x3 inches, 45 to 55 minutes. Invert to cool. Remove cakes from pans. Cut cakes into ¼-inch slices. Spread each slice with tart jam or jelly; roll up and secure with wooden pick. Dust with confectioners' sugar. **30 rolls.**

## CHIFFON CONFECTIONS

Prepare our lemon chiffon cake mix as directed on package except—bake in 2 ungreased baking pans, 9x9x2 inches, 35 to 45 minutes. Invert to cool. Remove cakes from pans. Cut into 2¼x1-inch bars, 1-inch cubes or 1-inch triangles.

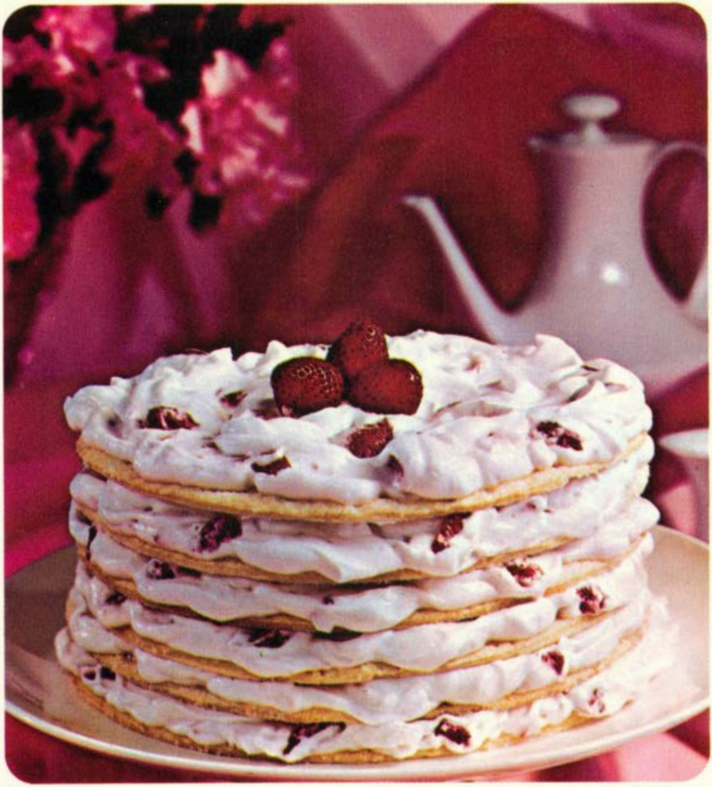
Frost sides and tops with our vanilla ready-to-spread frosting; roll in toasted coconut, finely chopped salted peanuts or confetti candy. **36 confections.**

## ANGEL COCONUT BALLS

Cut leftover angel food cake into 1- or 2-inch squares; gently mold into balls. Prepare our fluffy white frosting mix as directed on package. Dip cake balls into frosting and roll in shredded coconut.

*Unbelievably light and luscious, fancy enough for parties and always fun for children.*

# STRAWBERRY SPECIALS



## STRAWBERRY CHANTILLY

**2 sticks or 1 packet of our pie crust mix**
**Granulated sugar**
**1 pint strawberries**
**2 cups chilled whipping cream**
**½ cup confectioners' sugar**
**½ teaspoon vanilla**

Heat oven to 450°. Prepare pastry for Two-crust Pie as directed on package except—divide dough into 6 equal parts. Roll each into 7-inch circle; trim edge evenly and place on ungreased baking sheet. Prick circles thoroughly; sprinkle each with granulated sugar. Bake 6 to 8 minutes. Cool.

Reserve 3 strawberries for garnish; chop remaining berries. In chilled bowl, beat cream, ½ cup confectioners' sugar and the vanilla until stiff. Fold in chopped berries. Stack circles, spreading about ¾ cup cream mixture between each. Frost top with remaining cream mixture; garnish with reserved berries. Refrigerate at least 2 hours. **8 servings.**

## SPARKLING STRAWBERRIES

For each serving, chill 7 or 8 strawberries. Place in champagne glass. Pour chilled sparkling wine or champagne over strawberries. Serve immediately.

# GRASSHOPPER PIE

# GRASSHOPPER PIE

**1½ cups chocolate wafer cookie crumbs**
**¼ cup butter or margarine, melted**
**32 large or 3 cups miniature marshmallows**
**½ cup milk**
**1½ cups chilled whipping cream**
**¼ cup crème de menthe**
**3 tablespoons white crème de cacao**
**Few drops green food color**

Heat oven to 350°. Mix crumbs and butter in 9-inch pie pan; press firmly and evenly against bottom and side of pan. Bake 10 minutes. Cool.

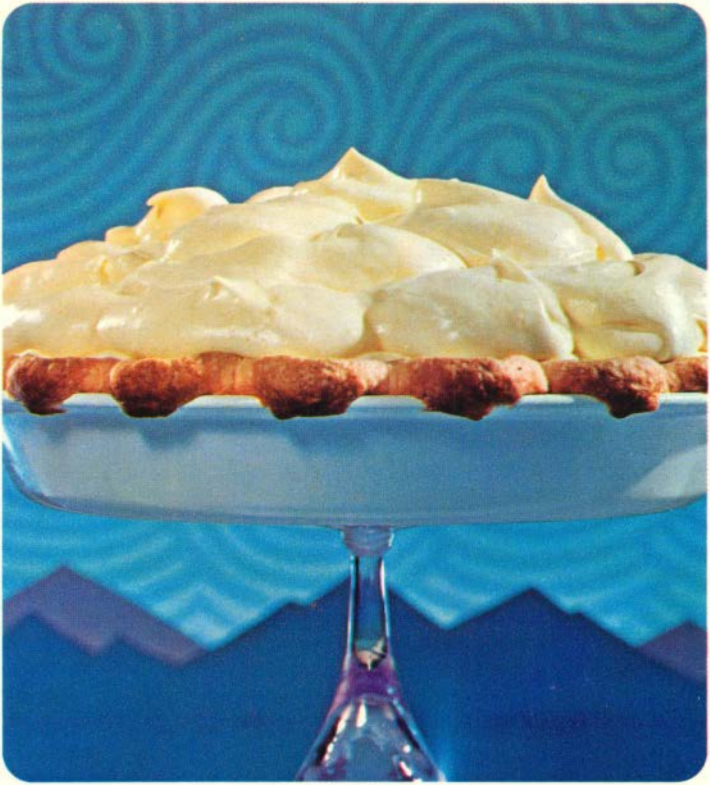
Melt marshmallows with milk over low heat, stirring constantly. Chill until thickened.

In chilled bowl, beat cream until stiff. Stir marshmallow mixture to blend; gradually stir in crème de menthe and crème de cacao. Fold into whipped cream. Fold in food color. Pour into baked crust. Chill at least 4 hours.

**Cherry Cordial Pie:** Substitute ½ cup cherry liqueur for the crème de menthe and white crème de cacao and red food color for the green food color.

**Alexander Pie:** Substitute ¼ cup dark crème de cacao for the crème de menthe and 3 tablespoons brandy for the white crème de cacao.

# LEMON PIES



## MILE HIGH LEMON PIE

**1 stick or ½ packet of our pie crust mix**
**8 egg yolks, slightly beaten**
**1 cup sugar**
**1 envelope unflavored gelatin**
**½ cup water**
**1 tablespoon grated lemon peel**
**½ cup lemon juice**
**¼ teaspoon salt**
**8 egg whites**
**¼ teaspoon cream of tartar**
**1 cup sugar**

Prepare 9-inch Baked Pie Shell as directed on package. In saucepan, mix egg yolks, 1 cup sugar, the gelatin, water, lemon peel, lemon juice and salt. Cook over medium heat, stirring constantly, just until mixture boils.

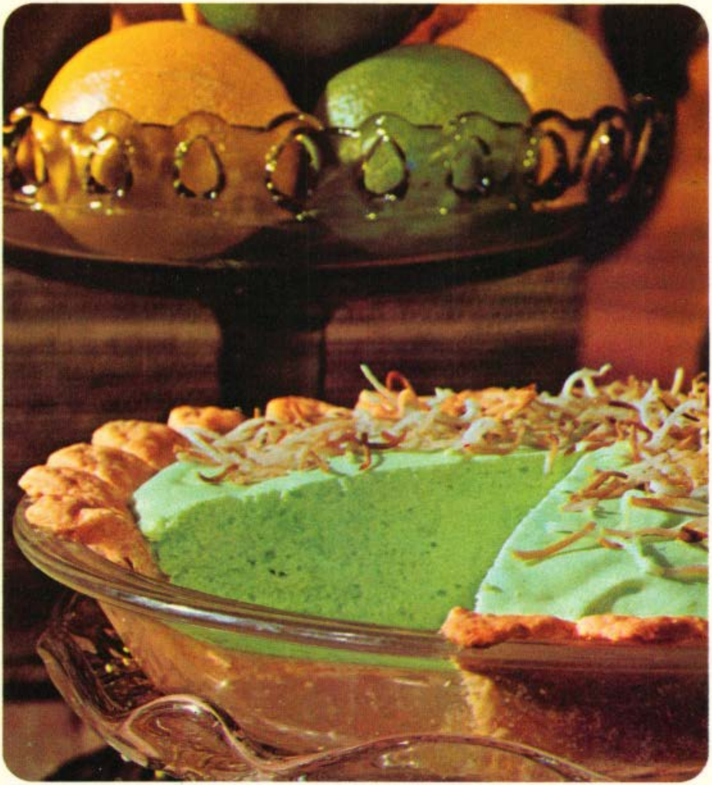
Chill in refrigerator, stirring occasionally, until mixture mounds slightly when dropped from spoon.

Beat egg whites and cream of tartar until foamy. Beat in 1 cup sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Fold in lemon mixture; pile into baked pie shell. Chill several hours or until set.

## QUICK LEMON PIE

Prepare 9-inch Baked Pie Shell as directed on 1 package of our pie crust mix. Prepare 1 envelope (about 2 ounces) dessert topping mix as directed; fold into 1 can of our lemon ready-to-serve pudding (2 cups). Pour into baked pie shell. Chill 4 hours or until set. Garnish with whole raspberries.

# KEY LIME PIE



# KEY LIME PIE

- **1 stick or ½ packet of our pie crust mix or Toasted Coconut Crust (below)**
- **1 can (14 ounces) sweetened condensed milk**
- **1 tablespoon grated lemon peel**
- **½ teaspoon grated lime peel**
- **¼ cup lemon juice**
- **¼ cup lime juice**
- **3 or 4 drops green food color**
- **3 eggs, separated**
- **¼ teaspoon cream of tartar**
- **¼ cup shredded coconut, toasted**

Prepare 9-inch Baked Pie Shell as directed on package. Stir together milk, lemon and lime peel, lemon and lime juice and food color. Beat egg yolks slightly; stir into juice mixture and set aside.

Beat egg whites and cream of tartar until stiff and glossy. Fold juice mixture into meringue. Pile into baked pie shell. Chill at least 3 hours or until set. Just before serving, sprinkle coconut over pie.

## Toasted Coconut Crust

Heat oven to 325°. Spread 3 tablespoons soft butter or margarine on bottom and side of 9-inch pie pan. Press 1½ cups flaked coconut firmly and evenly against bottom and side of pan. Bake 15 to 20 minutes or until golden brown. Cool.

# BLACK BOTTOM PIE

## BLACK BOTTOM PIE

**1 stick or ½ packet of our pie crust mix**
**½ cup sugar**
**2 tablespoons cornstarch**
**½ teaspoon salt**
**2 cups milk**
**2 eggs, separated**
**2 teaspoons unflavored gelatin**
**3 tablespoons cold water**
**2 tablespoons rum or 2 teaspoons rum flavoring**
**1 ounce melted unsweetened chocolate (cool)**
**¼ teaspoon cream of tartar**
**⅓ cup sugar**

Prepare 9-inch Baked Pie Shell as directed on package. In saucepan, stir together ½ cup sugar, the cornstarch and salt. Blend milk and egg yolks; stir into sugar mixture. Cook over medium heat, stirring constantly, just until mixture boils. Reserve 1 cup of the mixture; set aside.

Soften gelatin in cold water; stir into remaining hot mixture in saucepan. Stir in rum. Chill in refrigerator, stirring occasionally, until mixture mounds slightly when dropped from spoon. Combine chocolate and the reserved mixture; pour into baked pie shell.

Beat egg whites and cream of tartar until foamy. Beat in ⅓ cup sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Fold gelatin mixture into meringue. Spread on chocolate mixture. Chill at least 3 hours or until set. If you wish, garnish with whipped cream and shaved chocolate.

# NESSELRODE PIE

# NESSELRODE PIE

- **1 stick or ½ packet of our pie crust mix**
- **4 teaspoons unflavored gelatin**
- **½ cup sugar**
- **¼ cup cornstarch**
- **½ teaspoon salt**
- **2 cups milk**
- **6 egg yolks, slightly beaten**
- **1 bar (4 ounces) sweet cooking chocolate, grated**
- **1 teaspoon vanilla**
- **½ teaspoon rum flavoring**
- **1 jar (10 ounces) Nesselrode**
- **3 cups chilled whipping cream**

Prepare 9-inch Baked Pie Shell as directed on package. In medium saucepan, mix gelatin, sugar, cornstarch, salt, milk and egg yolks. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Pour 1½ cups of the hot mixture into bowl; set aside and cool.

Reserve 2 tablespoons of the chocolate for topping; blend remaining chocolate and the vanilla into hot mixture in saucepan. Cool completely.

Line 9-inch pie pan with waxed paper. Stir rum flavoring and Nesselrode into plain mixture in bowl. In chilled bowl, beat 2 cups of the cream until stiff; fold one half into each mixture. Pour chocolate mixture into baked pie shell; pour Nesselrode mixture into waxed paper-lined pan. Chill each until firm.

Loosen edge of Nesselrode layer; invert layer on chocolate filling. In chilled bowl, beat remaining cream until stiff. Spread over pie, covering completely; sprinkle with reserved chocolate. Serve immediately.

# HONEY ALMOND TARTLETS

# HONEY ALMOND TARTLETS

**1 cup butter**
**1½ cups Gold Medal flour**
**½ cup dairy sour cream**
**Sugar Glaze (below)**
**1 package (8 ounces) cream cheese, softened**
**½ cup honey**
**¼ cup diced toasted almonds**
**9 strawberries**

Cut butter into flour thoroughly with pastry blender. With fork, blend in sour cream. Divide dough in half; wrap each in aluminum foil or plastic wrap. Refrigerate at least 8 hours.

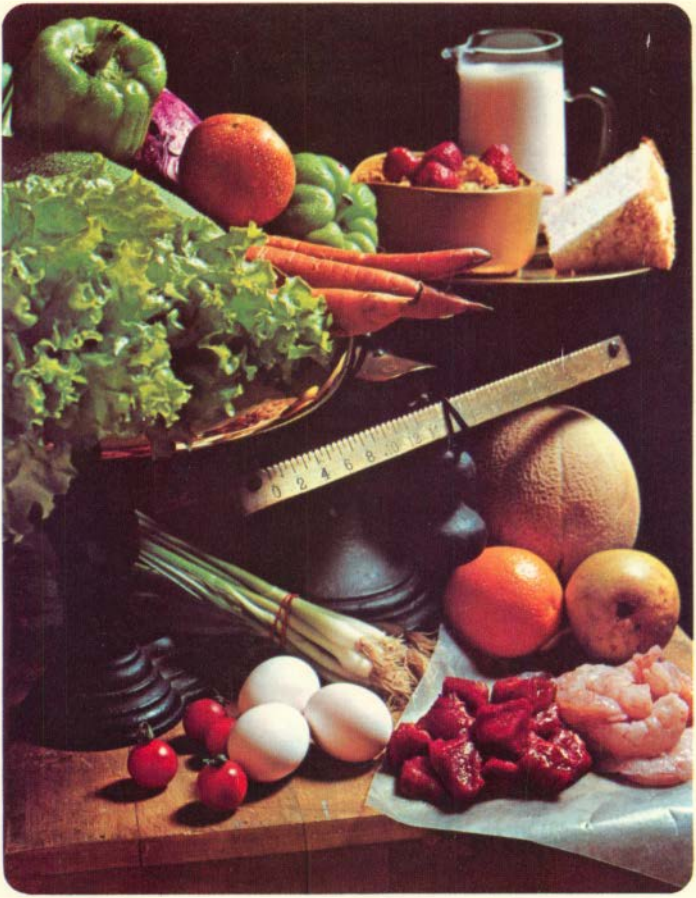
Heat oven to 350°. Roll one half of pastry on well-floured cloth-covered board into circle, 1/16 inch thick; cut into 4-inch rounds. Refrigerate scraps of dough before rerolling. In ⅔ of the rounds, cut out 2-inch circles.

Place plain rounds on ungreased baking sheet. Brush with Sugar Glaze; top each with a round with center removed. Brush with glaze and top with another round with center removed. (You will have 3 layers—1 plain, 2 with centers removed.) Brush with glaze. Repeat with second half of pastry. Bake 25 minutes or until light brown. Cool.

Blend cream cheese and honey; stir in almonds. Spoon into tartlets; place strawberries on tartlets. **9 tartlets.**

**Sugar Glaze:** Stir together 3 tablespoons sugar and 1 tablespoon water.

# RECIPES FOR CALORIE COUNTERS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**DIVIDER CARD**

The Betty Crocker Recipe Card Library

# *about* RECIPES FOR CALORIE COUNTERS...

Trimming down and slimming up means taking the "now" approach to eating with nutritionally balanced meals that help you and your family tip the scales at the weight that's right for you—then keep it that way.

As your guide, refer daily to the Basic Four Foods (back of FAMILY FAVORITES contents card); then let these satisfying recipes help you along the way to bouncing good health, bright attractive looks and high morale.

Diet-watching has never been so delicious before!

Cordially,

Betty Crocker

# RECIPES FOR CALORIE COUNTERS

Tips for Calorie Counters*

## MEAT, POULTRY, FISH

1. Juicy Beef Roasts
2. Calorie Counters' Guide
3. Lamb Chops with Vegetables
4. Skillet Veal
    - Frozen Lime Pudding
5. Chicken–Broiled and Baked
6. Herbed Turkey Roast
    - Double Lettuce Salad
7. Eggs Foo Yong
8. Fish–Baked and Poached
9. Halibut with Vegetables
10. Shrimp and Mushrooms
    - Marinated Cucumbers

## SALADS, VEGETABLES

11. Cabbage Concoctions
12. Celery Victor
13. Crisp Cold Relishes
14. Orange-Cauliflower Salad
    - Orange Blossom Dressing
    - Onion Dressing
15. Vegetable Medleys
    - Chinese-style Vegetables
    - Carrot-Celery Combo
    - Overnight Vegetable Salad
16. More Vegetable Medleys
    - Savory Brussels Sprouts
    - Spinach and Broccoli
    - Brussels Sprouts and Carrots

*Tips on back of this card.

## DESSERTS

17. Calorie Counter Cookies
18. Elegant Angels
    - Frosted Angel Torte
    - Mocha Angel Cake
19. Frozen Desserts
    - Pineapple Orange Crème
    - Lime Sherbet
20. Fruit Kabobs–Hot and Cold
21. Fruit Whips
    - Baked Prune Whip
    - Orange Soufflé
22. Glamorous Grapefruit
23. Summer Fruits
    - Pineapple Boats
    - Polka-dot Melons
    - Melon Ball Sundaes
24. More Summer Fruits
    - Pineapple-Raspberry Parfaits
    - Melon Boat Salads
    - Berry Dips
    - Melon Cascade

## SNACKS

25. Dips for Dunking
26. Hot and Cold Drinks
    - Apricot Nectar
    - Cranberry Cocktail
    - Spiced Tea
27. Soups with a Special Touch

# TIPS FOR CALORIE COUNTERS

◆ Divide the Basic Four Foods into three or more meals daily; include some milk, meat, cheese or eggs in each. These foods satisfy your appetite longer than sweets.

◆ Use small plates to make your food portions seem larger. Cut foods into small pieces and eat very slowly.

◆ Develop new activities. Interest in sports or hobbies may decrease your interest in food.

◆ Use vegetable spray-on for cookware, coated non-stick skillet or minimal amount of fat for browning meats.

◆ Flavor vegetables and fish with lemon juice instead of butter; dress salads with lemon juice or low calorie salad dressings (they vary from 3 to 12 calories per teaspoon; check the labels).

◆ Nibble raw vegetables instead of rich appetizers.

◆ Serve clear broths rather than cream soups. In each bowl, place a mushroom, a carrot slice or a spinach or watercress leaf for garnish and flavor.

◆ Look for low calorie carbonated beverages that contain less than 1 calorie per 8 ounces.

# CALORIE COUNTERS' GUIDE

Include these Basic Four Food Groups for good health especially when counting your calories. These foods (below and over) may be eaten plain or combined with appropriate recipes.

## Meat, Poultry, Fish

Choose two 3-ounce servings each day.

**1 serving = 2 slices cooked meat, 4x2¼ inches**
**or 1 cooked hamburger, 3x½ inch**
**or 1 cooked small chicken leg and thigh**
**or ¼ pound boneless raw meat, cooked**

Choose lean meats, fish or poultry. Trim off all visible fat before and after cooking. Bake, broil, roast or stew. Chill homemade soups and stews; skim off fat which forms on top, then reheat. Skin chicken and fish before cooking or eating.

## Breads and Cereals

Choose 4 servings each day. (Make sure they are whole grain, enriched, restored or fortified.)

**1 serving = 1 slice bread**
**or 1 ounce ready-to-eat cereal**
**or ½ to ¾ cup cooked cereal, rice, macaroni, noodles or spaghetti**

Be cautious in adding butter and jellies to breads, creams to cereals and rich sauces to rice and macaroni products.

(over)

# CALORIE COUNTERS' GUIDE (continued)

## Fruits and Vegetables

### Fruits

Choose two ½-cup servings each day. Include Vitamin C-rich foods—oranges, grapefruit, strawberries and cantaloupe. Choose fresh fruits or unsweetened canned fruits.

### Vegetables

Choose two ½-cup servings each day—larger servings of leafy or raw vegetables.

**Choose these often:** Asparagus, bamboo shoots, bean sprouts, beans (green and wax), beets, broccoli,* Brussels sprouts, cabbage, carrots,* cauliflower, celery, cucumbers, green peppers, greens (beet,* chard,* collard,* endive, kale,* lettuce, mustard,* spinach,* turnip*), mushrooms, okra, onions, pumpkin,* radishes, rutabaga, sauerkraut, summer squash, tomatoes (and tomato juice).

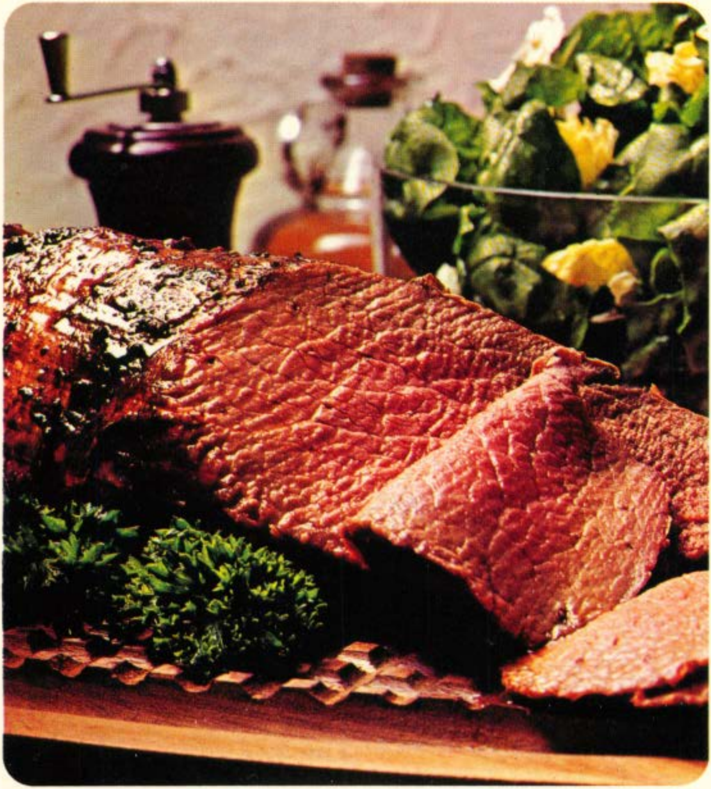
**Choose these less often:** Corn, kidney beans, lima beans, mixed vegetables, parsnips, peas, potatoes, sweet potatoes,* winter squash,* yams.

*Choose one of these every other day.

## Milk

Adults drink 2 cups each day; teens, 4 cups. Choose buttermilk, skim, evaporated skim or nonfat dry milk.

# JUICY BEEF ROASTS



## MOCK TENDERLOIN

Rub 3-pound eye of round roast with commercial meat tenderizer as directed by manufacturer. Place meat on rack in broiler pan. Insert meat thermometer so tip is in thickest part of meat.

Cook in 425° oven 45 to 55 minutes for rare (140°), 60 to 65 minutes for medium (160°). Ten minutes before serving, remove roast from oven; let stand for easier carving. To serve, cut roast into thin slices. **12 servings (150 calories each).**

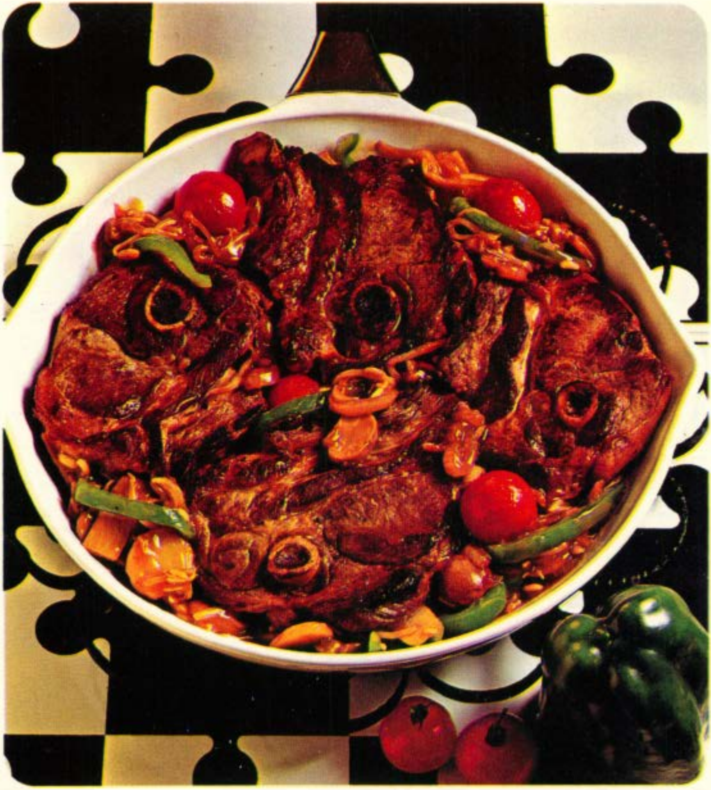
## GOURMET BEEF ROAST

**3-pound beef rolled rump roast (high quality)**
**1 tablespoon cracked pepper**
**2 tablespoons shortening**
**½ cup water**
**1 teaspoon instant beef bouillon**

Rub roast with cracked pepper (do not rub into ends of roast). Melt shortening in Dutch oven; brown roast on all sides. Drain off fat. Pour water over roast; add bouillon.

Cover; cook in 325° oven 1 hour or until tender. Cool. Cover and refrigerate at least 8 hours. To serve, cut roast into very thin slices. **12 servings (200 calories each).**

# LAMB CHOPS WITH VEGETABLES



# LAMB CHOPS WITH VEGETABLES

**4 shoulder lamb chops, 1 inch thick**
**1 can (16 ounces) Chinese vegetables, drained (reserve liquid)**
**1 can (8 ounces) water chestnuts, drained and thinly sliced (reserve liquid)**
**3 tablespoons soy sauce**
**2 beef bouillon cubes**
**1 clove garlic, minced**
**1 medium onion, sliced**
**2 tablespoons cornstarch**
**¼ cup water**
**1 green pepper, cut into ⅛-inch strips**
**4 cherry tomatoes**

Trim excess fat from meat. Lightly grease large skillet with excess fat; brown meat. Drain off fat. Measure reserved vegetable liquid; if necessary, add water to measure ¾ cup liquid.

Stir liquid, soy sauce, bouillon cubes and garlic into skillet; heat to boiling. Reduce heat. Add onion; cover and simmer 30 minutes or until meat is tender. Remove meat.

Blend cornstarch and water; stir gradually into skillet. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir in green pepper, Chinese vegetables and water chestnuts; add meat and tomatoes. Cover; simmer 10 minutes. **4 servings (240 calories each).**

# SKILLET VEAL

SWEET
POTATOES
ONIONS
Mushroom
Crowns
INSTANT
onions
SAUCE
MIX

## SKILLET VEAL

**6 boneless veal cutlets (4 ounces each)**
**2 tablespoons shortening**
**1 teaspoon salt**
**1 can (16 ounces) tomatoes**
**1 package (1½ ounces) spaghetti sauce mix with mushrooms**
**⅓ cup sherry**
**1 can (16 ounces) whole onions, drained**
**1 can (6 ounces) sliced mushrooms, drained (reserve ¼ cup liquid)**
**1 can (16 ounces) peas and carrots, drained**

Pound meat until ¼ inch thick. Melt shortening in large skillet; brown meat. Season with salt. Stir in tomatoes, spaghetti sauce mix and sherry; heat to boiling.

Reduce heat; cover and simmer 10 minutes, stirring occasionally. Add onions, mushrooms, reserved liquid and peas and carrots. Cover; simmer 10 minutes. **6 servings (305 calories each).**

*What's for dessert? Frozen Lime Pudding (below).*

### Frozen Lime Pudding

Pour 1 can (14 ounces) evaporated skim milk into refrigerator trays; chill in freezer until soft ice crystals form, about 30 minutes. In chilled bowl, beat milk until stiff. Stir in 1 can (6 ounces) frozen limeade concentrate, thawed, and 5 drops green food color. Pour into 2 refrigerator trays; freeze until firm. **Eight 1-cup servings (90 calories each).**

# CHICKEN BROILED AND BAKED

## BROILED CHICKEN

Young chickens, weighing 2½ pounds or less, can be broiled. They should be skinned and halved or quartered. Turn wing tips onto back side.

Set oven control at broil and/or 550°. Brush 1 tablespoon low calorie Italian salad dressing on each ½ pound chicken. Place chicken meat side down on rack in broiler pan; place broiler pan so top of chicken is 7 to 9 inches from heat. (If it is not possible to place the broiler pan this far from heat, reduce oven temperature to 450°.)

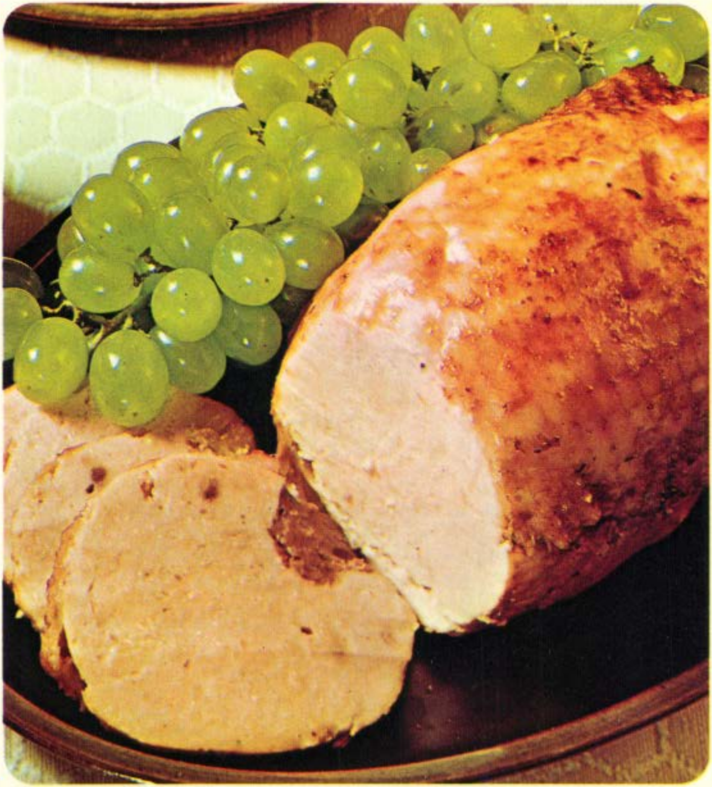
Broil chicken 20 minutes. Season brown side with salt and pepper. Turn chicken; brush again with salad dressing. Broil 10 minutes longer or until chicken is brown and crisp and thickest pieces are tender. **(210 calories per ½-pound serving.)**

## LEMON-BAKED CHICKEN

Heat oven to 425°. Remove skin from 2 chicken breasts (about ½ pound each); split breasts. Place chicken in ungreased baking pan, 9 x 9 x 2 inches. Spread 1 teaspoon soft butter or margarine on each chicken piece. Sprinkle pieces with ½ teaspoon salt and ¼ teaspoon paprika. Drizzle with lemon juice.

Bake uncovered 35 to 45 minutes or until tender. Sprinkle with 2 tablespoons snipped parsley. **2 servings (225 calories each).**

# HERBED TURKEY ROAST



# HERBED TURKEY ROAST

**4-pound turkey roast**
**1 cup white wine or apple juice**
**½ teaspoon salt**
**⅛ teaspoon pepper**
**⅛ teaspoon sage**
**⅛ teaspoon thyme**
**¼ cup water**
**2 tablespoons flour**

Bake turkey roast as directed on package except—before roasting, mix wine, salt, pepper, sage and thyme and pour over roast;* baste occasionally.

Remove roast from pan; keep warm. Skim fat from broth. Measure broth; return 1 cup to roasting pan. In covered jar, shake water and flour; stir slowly into broth in pan. Heat to boiling, stirring constantly. Boil and stir 1 minute. Serve gravy with turkey. **8 servings (395 calories each without gravy).**

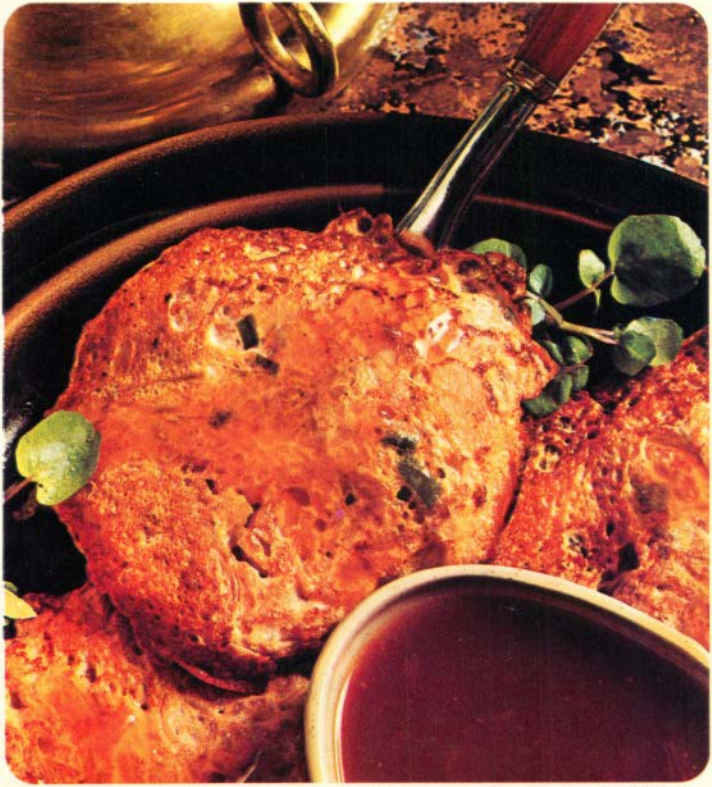
*If turkey roast is in cello-bag, and directions call for cooking in bag, do not remove. With kitchen scissors, snip small X in top of bag; pour wine mixture through funnel into bag.

*For trimmings with your turkey, serve Double Lettuce Salad (below).*

## Double Lettuce Salad

Into bowl, tear 1 small head Boston lettuce and 1 small head lettuce into bite-size pieces (about 10 cups). Toss with about ½ cup low calorie salad dressing. Garnish with green pepper rings. **8 servings (30 calories each).**

# EGGS FOO YONG



# EGGS FOO YONG

**1 tablespoon salad oil**
**1 medium green pepper, chopped**
**1 medium onion, chopped**
**1 cup cleaned cooked shrimp, chopped**
**1 cup bean sprouts, rinsed and drained**
**1 can (8 ounces) water chestnuts, drained and sliced**
**2 to 3 tablespoons soy sauce**
**5 eggs**
**1 tablespoon salad oil**
**Hot Soy Sauce (below)**

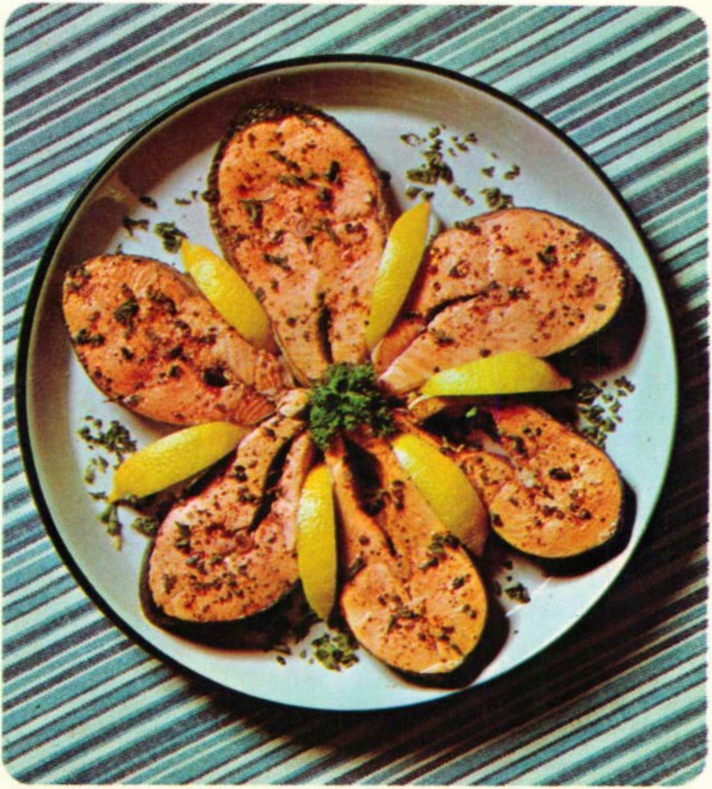
In skillet, heat 1 tablespoon salad oil; cook and stir green pepper and onion until tender. Stir in shrimp, bean sprouts, water chestnuts and soy sauce. Heat through; remove from heat.

In bowl, beat eggs until thick and lemon colored; stir in shrimp mixture. In skillet, heat 1 tablespoon salad oil; pour egg mixture into hot skillet from ladle or cup to form patties about 5 inches in diameter.

When patties are set and brown, turn to brown other side. Serve warm with Hot Soy Sauce. **About eight 5-inch patties (110 calories each).**

**Hot Soy Sauce:** Heat 2 cups beef bouillon to boiling. Blend 2 tablespoons cornstarch, ¼ cup cold water and 2 tablespoons soy sauce; stir gradually into bouillon. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. **About 2¼ cups sauce (5 calories per tablespoon).**

# FISH—BAKED AND POACHED



## HERBED SALMON STEAKS

**3 packages (12 ounces each) frozen salmon steaks**
**¼ cup lemon juice**
**2 teaspoons marjoram leaves**
**2 teaspoons onion salt**
**½ teaspoon seasoned pepper**
**Paprika**

Heat oven to 450°. Grease baking pan, 13 x 9 x 2 inches; place frozen fish steaks in pan. Mix lemon juice, marjoram leaves, onion salt and seasoned pepper; spoon on fish.

Bake uncovered 35 minutes or until fish flakes easily with fork. Sprinkle with paprika. **6 servings (375 calories each).**

## POACHED FISH

**1 medium onion, sliced**
**3 slices lemon**
**3 sprigs parsley**
**1 bay leaf**
**1 teaspoon salt**
**2 peppercorns**
**1 pound fish fillets**

Pour water (1½ inches) into large skillet; add onion, lemon slices, parsley, bay leaf, salt and peppercorns and heat to boiling. Arrange fish in single layer in skillet. Cover tightly; simmer 4 to 6 minutes or until fish flakes easily with fork. **3 servings (140 calories each).**

# HALIBUT WITH VEGETABLES

# HALIBUT WITH VEGETABLES

**2 pounds halibut fillets**
**1 teaspoon salt**
**¼ teaspoon pepper**
**¼ teaspoon paprika**
**2 carrots**
**3 stalks celery**
**6 green onions**
**1 teaspoon salt**
**1 tablespoon lemon juice**

Heat oven to 350°. Place fish in ungreased baking dish or pan, 13 x 9 x 2 inches. Season with 1 teaspoon salt, the pepper and paprika.

Cut carrots, celery and onions (with tops) into 1-inch lengths. Place in blender; add enough water to cover. Chop, watching carefully. Drain thoroughly. (Or carrots can be shredded and celery and onions chopped finely by hand.)

Spread vegetables on fish; season with 1 teaspoon salt. Sprinkle with lemon juice. Cover; bake 30 minutes or until fish flakes easily with fork. **6 servings (180 calories each).**

*Make this dish ready for the oven early in the day, then refrigerate. Bake 45 minutes and serve with a platter of thick, ripe tomato slices (15 calories each), sprinkled with basil, oregano or sage. A fine and fitting dessert is Minted Grapefruit (RECIPES FOR CALORIE COUNTERS card 22).*

# SHRIMP AND MUSHROOMS

## SHRIMP AND MUSHROOMS

**2 tablespoons butter**
**2 cups chopped celery**
**1 can (6 ounces) sliced mushrooms, drained**
**1 tablespoon soy sauce**
**1 teaspoon ginger**
**⅛ teaspoon pepper**
**1 tablespoon cornstarch**
**1 tablespoon water**
**½ cup beef broth**
**2 cans (4½ ounces each) shrimp, rinsed and drained**
**2 cups hot cooked rice**

In large skillet, melt butter; cook and stir celery, mushrooms, soy sauce, ginger and pepper until celery is tender, about 5 minutes. Mix cornstarch and water.

Stir cornstarch mixture and broth into celery and mushrooms. Cook, stirring frequently, until mixture thickens. Stir in shrimp; heat through. Spoon each serving over ½ cup rice. **4 servings (220 calories each).**

*Serve in the Oriental manner with Marinated Cucumbers (below) and icy cold fresh pineapple for dessert.*

### Marinated Cucumbers

**1 medium cucumber**
**1 small onion**
**½ cup vinegar**
**½ cup water**
**2 tablespoons sugar**
**¼ teaspoon salt**

Into glass bowl, thinly slice cucumber and onion. Mix vinegar, water, sugar and salt; pour over cucumber and onion. Cover; refrigerate 2 hours. Drain and serve. **4 to 6 servings (25 calories each).**

# CABBAGE CONCOCTIONS

## TOMATO SKILLET CABBAGE

**1 can (16 ounces) tomato wedges in tomato juice, drained (reserve liquid)**

**1 teaspoon instant beef bouillon**

**About 3 cups shredded green cabbage**

In medium skillet, heat reserved tomato liquid and bouillon until bouillon is dissolved. Stir in cabbage. Cover tightly; cook 3 minutes, stirring occasionally.

Stir in tomatoes. Cover; cook until cabbage is crisp-tender and tomatoes are heated through, 3 to 5 minutes. **4 servings (45 calories each).**

## HOT CABBAGE SLAW

**4 cups coarsely shredded red or green cabbage**

**1 can (16 ounces) cut green beans, drained**

**¼ cup sugar**

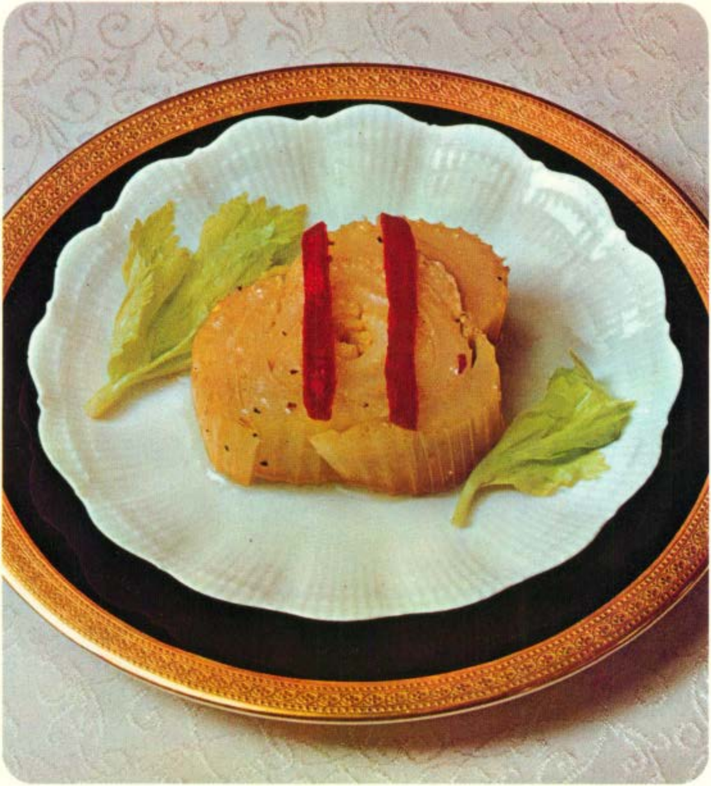
**1 tablespoon instant minced onion**

**1 teaspoon salt**

**½ cup vinegar**

In large saucepan, heat all ingredients to boiling. Reduce heat; simmer uncovered, tossing occasionally, until cabbage is crisp-tender, about 5 minutes. **6 servings (65 calories each).**

# CELERY VICTOR



## CELERY VICTOR I

**1 bunch celery**
**1 cup water**
**1 beef bouillon cube**
**¼ cup low calorie Italian salad dressing**
**Pimiento strips**

Trim root end off celery but do not separate stalks. Remove leaves and coarse outer stalks. Cut celery bunch crosswise once so bottom section is 5 inches long. Cut bottom section crosswise into quarters; tie quarters with string.

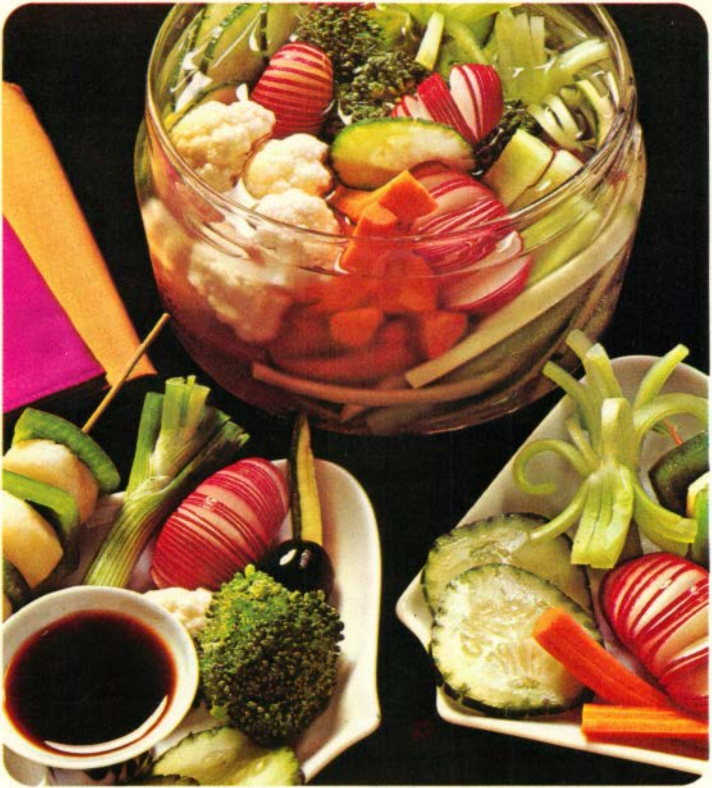
In skillet, heat water to boiling; dissolve bouillon cube in water. Add celery bundles. Cover; heat to boiling. Cook about 15 minutes. Drain celery; place in shallow glass dish. Pour salad dressing over celery. Refrigerate 3 hours, turning bundles twice.

To serve, place a bundle cut side down on each salad plate; remove string. Top with pimiento strips. **4 servings (30 calories each).**

## CELERY VICTOR II

Pour ¼ cup low calorie Italian salad dressing over 2 cans (16 ounces each) celery hearts, drained, and 2 medium tomatoes, cut into wedges, in shallow glass dish. Cover; refrigerate 2 hours. To serve, arrange vegetables on Bibb lettuce. **6 servings (25 calories each).**

# CRISP COLD RELISHES



## CRISP COLD RELISHES

Prepare your choice of any of the relishes below. Place vegetables in a bowl of ice and water to keep them fresh and crisp until serving time. Nibble for snacks. No need to count calories —there are so few.

◆ **Carrot, Cucumber or Zucchini Sticks:** Cut carrot, cucumber or zucchini into short, narrow sticks. If you wish, place sticks in small pitted ripe olives (5 calories each).

◆ **Celery Fans:** Cut celery into sticks and make parallel cuts on one end of each stick.

◆ **Radish Fans:** Make thin, parallel cuts on one side of radish to about ¼ inch of other side.

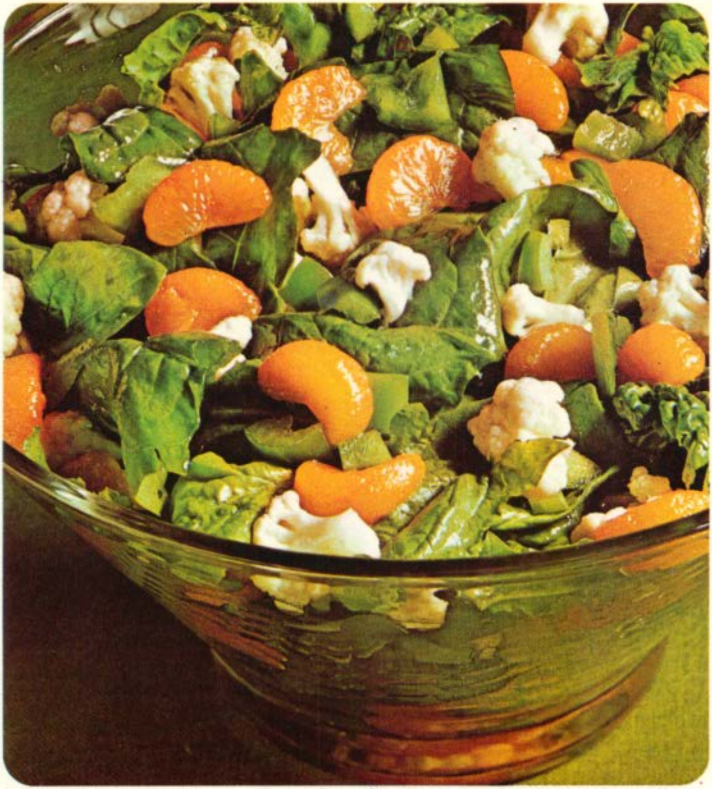
◆ **Broccoli Buds or Cauliflowerets:** Break or cut broccoli or cauliflower into bite-size flowerets.

◆ **Cucumber Petals:** Run sharp-tined fork down the length of an unpared cucumber. Cut into thin crosswise slices.

◆ **Green Onions:** Trim off green tops, leaving about 2 inches. Cut off root ends and remove loose skin.

◆ **Oriental Kabobs:** Skewer water chestnuts and pieces of green pepper on wooden picks; serve with soy sauce for dipping.

# ORANGE-CAULIFLOWER SALAD



# ORANGE-CAULIFLOWER SALAD

**2 cans (10½ ounces each) unsweetened mandarin orange segments, drained**
**2 cups uncooked caulifloweret**s
**¼ cup chopped green pepper**
**2 cups bite-size pieces spinach (about 2 ounces)**
**¼ cup low calorie French salad dressing or Orange Blossom Dressing (below)**

Toss orange segments, caulifloweret, green pepper, spinach and salad dressing. **6 servings (50 calories each).**

## Orange Blossom Dressing

In covered jar, shake 1 can (14 ounces) evaporated skim milk and 1 can (6 ounces) frozen orange juice concentrate, thawed, until well mixed. **2 cups dressing (20 calories per tablespoon).**

*Equally piquant and pleasing on seafood, mixed green or cabbage salad is Onion Dressing (below).*

## Onion Dressing

**1 can (14 ounces) evaporated skim milk**
**½ cup vinegar**
**1 envelope (about 1½ ounces) onion soup mix**
**⅓ cup catsup**
**½ teaspoon Worcestershire sauce**
**¼ teaspoon red pepper sauce**

In covered jar, shake all ingredients. **2½ cups dressing (20 calories per tablespoon).**

## VEGETABLE MEDLEYS

## CHINESE-STYLE VEGETABLES

- **1 tablespoon water**
- **3 cups finely shredded cabbage**
- **1 cup thin diagonal slices celery**
- **⅔ cup chopped onion**
- **1 medium green pepper, cut into thin diagonal slices**
- **1 teaspoon salt**
- **⅛ teaspoon pepper**
- **1 tablespoon soy sauce**

In medium skillet, mix water and vegetables. Cover; steam 5 minutes or until vegetables are crisp-tender, stirring several times. Season with salt and pepper; stir in soy sauce. **4 servings (40 calories each).**

## CARROT-CELERY COMBO

In saucepan, mix 1 can (16 ounces) whole carrots (with liquid), 2 stalks celery, cut into ¼-inch diagonal slices, and ½ teaspoon salt; heat through. **4 servings (35 calories each).**

## OVERNIGHT VEGETABLE SALAD

Combine one 16-ounce can each green beans and wax beans, drained, one 2-ounce can chopped pimiento, drained, 1 onion, minced, and 1 stalk celery, finely chopped. Pour one 8-ounce bottle low calorie salad dressing over vegetables; toss. Cover; refrigerate at least 8 hours. Serve with slotted spoon. **8 servings (75 calories each).**

# MORE VEGETABLE MEDLEYS

## SAVORY BRUSSELS SPROUTS

In covered saucepan, heat 1 package (10 ounces) frozen Brussels sprouts, ½ cup water and 1 teaspoon instant chicken bouillon to boiling. Reduce heat; cook 5 minutes. Stir in ½ medium onion, sliced and separated into rings; cook uncovered until onion is tender, about 5 minutes. **3 servings (45 calories each).**

## SPINACH AND BROCCOLI

- **1 package (10 ounces) frozen chopped spinach**
- **1 package (10 ounces) frozen chopped broccoli**
- **⅔ cup water**
- **1 teaspoon salt**
- **1 tablespoon lemon juice**

In covered saucepan, heat spinach, broccoli, water and salt to boiling, breaking vegetables apart. Reduce heat; cook 5 to 10 minutes or until vegetables are tender. Drain; toss with lemon juice. **6 servings (30 calories each).**

## BRUSSELS SPROUTS AND CARROTS

Drain 1 can (16 ounces) sliced carrots, reserving liquid. Prepare 1 package (10 ounces) frozen Brussels sprouts as directed on package except—substitute ½ cup reserved liquid for the salted water; 5 minutes before end of cooking, add carrots. **8 servings (30 calories each).**

# CALORIE COUNTER COOKIES

## SWEET CEREAL PUFFS

**3 egg whites**
**⅔ cup sugar**
**4 cups Total cereal or Wheaties cereal**

Heat oven to 325°. In large mixer bowl, beat egg whites until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until very stiff and glossy. Fold in cereal.

Drop mixture by teaspoonfuls 2 inches apart onto lightly oiled baking sheet. Bake 14 to 16 minutes. **4 dozen cookies (20 calories each).**

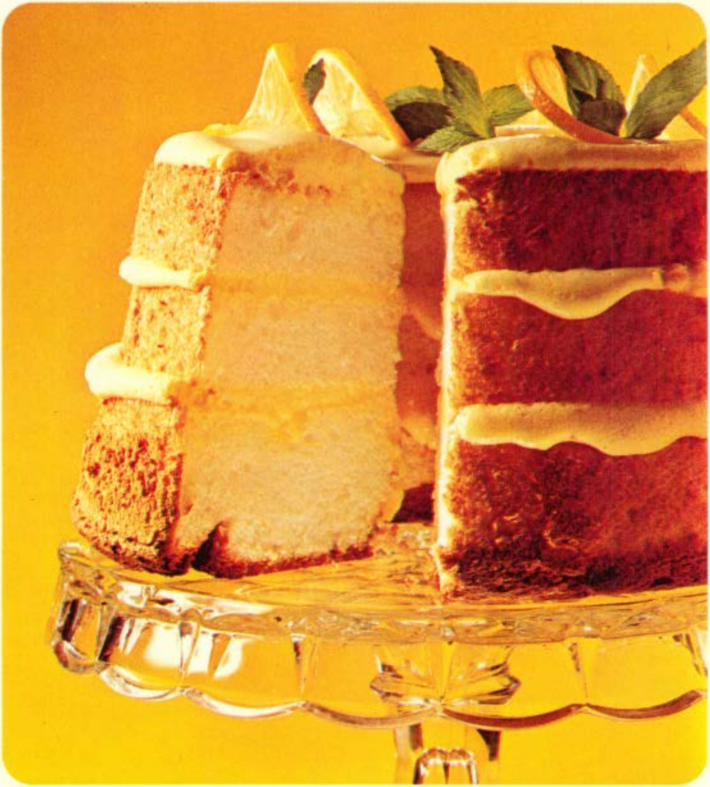
## MERINGUE COOKIES

**3 egg whites**
**1 cup sugar**
**¼ teaspoon salt**
**1 teaspoon vanilla**

Heat oven to 300°. Blend egg whites, sugar, salt and vanilla in top of double boiler. Place over boiling water; beat with rotary beater, scraping bottom and side of pan occasionally, until mixture forms stiff peaks.

Drop mixture by teaspoonfuls onto 2 lightly greased baking sheets. (Drop all mixture onto the 2 baking sheets; bake only 1 baking sheet at a time.) Bake 12 to 15 minutes or until light brown. Immediately remove from baking sheet. **3½ dozen cookies (20 calories each).**

# ELEGANT ANGELS



## FROSTED ANGEL TORTE

- **1 package of our angel food cake mix**
- **¾ cup evaporated skim milk**
- **1 envelope unflavored gelatin**
- **3 tablespoons water**
- **⅓ cup sugar**
- **2 teaspoons grated lemon or lime peel**
- **⅓ cup lemon or lime juice**
- **Few drops yellow or green food color**

Bake cake mix as directed on package. Pour milk into refrigerator trays; place in freezer and chill until partially frozen, about 1 hour. Split cake to make 3 layers.

Sprinkle gelatin on water to soften; place over boiling water to dissolve. In chilled bowl, beat milk and sugar with chilled beaters on high speed until fluffy; beat in lemon peel, lemon juice, food color and dissolved gelatin until very stiff.

Fill cake layers, spreading each with about ⅓ of filling; frost top with remaining filling. Freeze cake. Remove from freezer 20 minutes before serving. Because of the filling, refrigerate leftover cake. **16 serving (140 calories each).**

## MOCHA ANGEL CAKE

Prepare our angel food cake mix as directed on package except —stir 1 tablespoon powdered instant coffee into dry mix before folding into egg whites. Top each slice with ¼ cup cut-up fresh peaches and a sprinkling of nutmeg. **16 servings (130 calories each).**

## FROZEN DESSERTS

## PINEAPPLE ORANGE CRÈME

**1 cup graham cracker crumbs**
**1 tablespoon soft butter**
**½ cup nonfat dry milk**
**½ cup well-chilled orange juice**
**1 egg white**
**1 tablespoon lemon juice**
**¼ cup sugar**
**1 can (8 ounces) unsweetened crushed pineapple, drained**

Mix graham cracker crumbs and butter. Reserve ⅓ cup crumb mixture; press remaining crumb mixture in ungreased baking pan, 8 x 8 x 2 inches.

In mixer bowl, beat dry milk, orange juice and egg white on high speed 3 minutes. Add lemon juice; beat 3 minutes high speed. Blend in sugar on low speed, about ½ minute. Fold in pineapple. Pour into pan; sprinkle with reserved crumb mixture. Freeze at least 8 hours. **9 servings (110 calories each).**

## LIME SHERBET

**¾ cup boiling water**
**1 envelope low calorie lime-flavored gelatin**
**½ cup sugar**
**1½ cups buttermilk**
**1½ teaspoons grated lemon peel**
**3 tablespoons lemon juice**

Pour boiling water over gelatin and sugar in bowl, stirring until both are dissolved. Mix in remaining ingredients. Chill in freezer until thickened. Beat mixture until foamy. Pour into refrigerator tray. Freeze until firm. **Eight ½-cup servings (70 calories each).**

# FRUIT KABOBS—HOT AND COLD

## BROILED FRUIT KABOBS

Set oven control at broil and/or 550°. Cut a variety of fresh or canned fruits into uniform pieces, about ¾-inch cubes. (Try pineapple, pitted cooked prunes, oranges, pears, maraschino cherries and pickled kumquats.) Alternate fruits on long skewers as pictured; place on well-greased rack in broiler pan.

Blend ¼ cup honey and 1½ teaspoons lemon juice; brush on fruit. Broil kabobs about 5 inches from heat 1½ minutes or until light brown. Turn; brush with honey mixture. Broil 1½ minutes longer or until heated through. **(120 calories per skewer; 25 calories per teaspoon dressing.)**

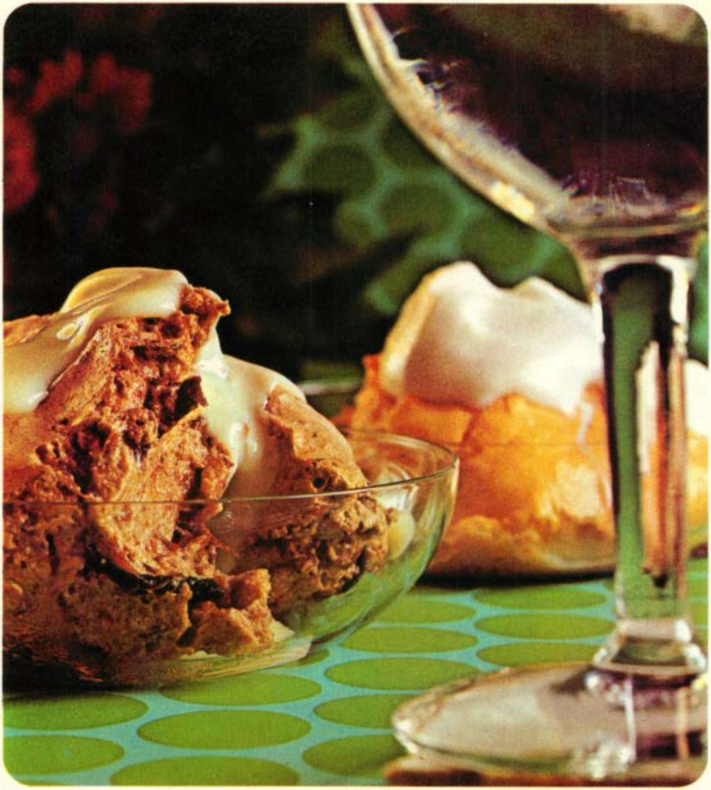
## CHILLED KABOBS

Alternate ½-inch cubes salami (about ½ pound), ¾-inch cubes cantaloupe (½ small melon), and 48 pickled mushroom caps (about 6 ounces) on bamboo skewers. Cover; chill until serving time. **24 appetizers (35 calories each).**

## MELON AND PROSCIUTTO BITES

Wrap bite-size pieces honeydew melon (about 3 pounds) in strips of prosciutto or boiled ham (about ½ pound). Secure each 2 wrapped pieces with wooden pick. **24 appetizers (20 calories each).**

# FRUIT WHIPS



## BAKED PRUNE WHIP

**1 cup cut-up cooked prunes***
**3 egg whites**
**⅓ cup sugar**
**¼ teaspoon salt**
**1 tablespoon lemon juice**
**Lemon yogurt***

Heat oven to 350°. Beat prunes, egg whites, sugar and salt until stiff. Fold in lemon juice. Pour into ungreased 1½-quart casserole. Place casserole in pan of very hot water (1 inch deep).

Bake 30 to 35 minutes or until puffed and thin film has formed on top. Top each serving with 1 tablespoon lemon yogurt. **6 servings (120 calories each).**

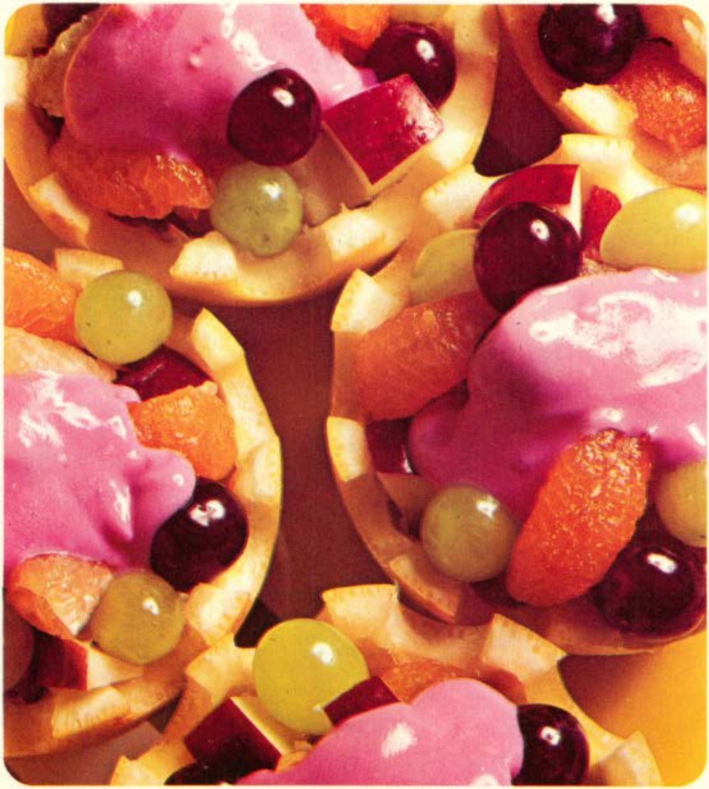
*1 cup cut-up cooked apricots can be substituted for the prunes (volume will be slightly less) and your favorite low calorie dessert topping for the yogurt.

## ORANGE SOUFFLÉ

Spray top and inside cover of 2-quart double boiler with vegetable spray-on for cookware. In mixer bowl, beat 3 egg whites until foamy. Beat in 3 tablespoons sugar, 1 tablespoon at a time; continue beating until stiff. Beat in 1 teaspoon orange extract. Fold in 2 tablespoons orange marmalade.

Pour into top of double boiler. Cover; cook over boiling water 1 hour. Do not remove cover. Remove from heat; let stand until ready to serve, up to 30 minutes. Unmold onto hot plate. **6 servings (65 calories each).**

# GLAMOROUS GRAPEFRUIT



## WINTER GRAPEFRUIT CUPS

**4 small grapefruit**
**Unsweetened mandarin orange segments**
**Cut-up unpared apples**
**Seedless green or Tokay grapes**
**Raspberry or cherry yogurt**

Cut each grapefruit in half. Cut around edges and membranes to remove grapefruit sections; drain sections. Remove membrane from shells; reserve shells.

With scissors, scallop edges of shells. Mix grapefruit sections and other fruits. Fill each shell with 1 cup fruit mixture; chill. Just before serving, top each shell with 1 tablespoon yogurt. **8 servings (150 calories each).**

## MINTED GRAPEFRUIT

Mix 1 can (16 ounces) unsweetened grapefruit sections (with liquid) and 2 or 3 drops peppermint extract. Cover; chill at least 1 hour. **4 servings (30 calories each).**

## GRAPEFRUIT GOURMET

Cut 3 grapefruit in half. Remove seeds and loosen sections; remove centers. Sprinkle each half with 1 teaspoon granulated sugar and 1 teaspoon sherry. Chill 1 hour.

Set oven control at broil and/or 550°. Broil grapefruit 4 to 6 inches from heat 5 to 10 minutes or until juice bubbles and edges of peel turn light brown. Serve hot. **6 servings (65 calories each).**

# SUMMER FRUITS

## PINEAPPLE BOATS

| | |
|---|---|
| **2 pineapples**<br>**1 pint strawberries** | **½ cup frozen orange juice concentrate, thawed** |

Select pineapple with fresh green leaves. Cut each pineapple lengthwise in half through green top, then cut in half again, making 4 pieces each with part of the green top.

Cut core from each pineapple quarter and cut along edges with curved knife. Cut fruit crosswise into ¾-inch slices. Pull slices to alternating sides of shell; fill spaces with strawberries.

Just before serving, drizzle 1 tablespoon orange juice concentrate over each pineapple boat. **8 servings (115 calories each).**

## POLKA-DOT MELONS

Cut a ripe cantaloupe in half; scoop out seeds and fibers. Cut each half lengthwise into wedges. With ball cutter, cut balls from wedges; replace with balls cut from watermelon. **2 servings (60 calories each).**

## MELON BALL SUNDAES

For each serving, place 2 or 3 melon balls in individual serving dish. Top with a scoop of Lime Sherbet (*RECIPES FOR CALORIE COUNTERS* card 19) and a tablespoonful of fresh raspberries, blueberries or cubed pineapple. **(80 calories per serving.)**

# MORE SUMMER FRUITS

## PINEAPPLE-RASPBERRY PARFAITS

For each 1-cup serving, fill parfait glass with alternating layers of fresh raspberries and pineapple chunks. Pour low calorie carbonated beverage (less than 1 calorie per 8 ounces) over the fruit. **(75 calories per serving.)**

## MELON BOAT SALADS

Cut a ripe honeydew melon or cantaloupe in half; scoop out seeds and fibers. Cut each half lengthwise into 4 wedges; arrange about ¼ cup strawberries, cherries, watermelon balls, seedless green grapes or other fruits in each wedge. **4 servings (55 calories each).**

## BERRY DIPS

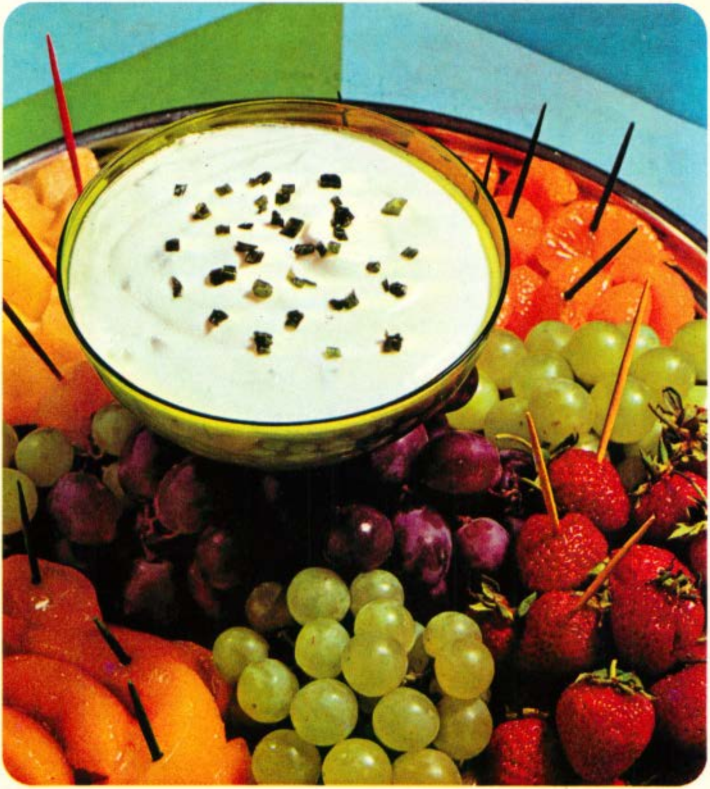
Wash 1 pint strawberries; do not hull. Chill. Serve with dishes of confectioners' sugar for dipping. **4 servings fruit plus 1 teaspoon sugar each (45 calories each).**

## MELON CASCADE

Snip 2 large bunches seedless green grapes into clusters (2 cups). Chill. Cut 1 honeydew melon lengthwise into 8 wedges, not cutting through to bottom; scoop out seeds and fibers.

Place melon in center of platter; fill with grape clusters. Garnish with lemon wedges and grape leaves. **8 servings (50 calories each).**

# DIPS FOR DUNKING



## FRUIT 'N CHEESE DIP

- **2 cups dry cottage cheese (large curd)**
- **⅔ cup skim milk**
- **2 teaspoons snipped chives**
- **2 teaspoons lemon juice or vinegar**
- **1 teaspoon salt**
- **Unsweetened mandarin orange segments**
- **Strawberries**
- **Pineapple cubes**
- **Peach slices**
- **Seedless green and Tokay grapes**

Mix all ingredients except fruits in blender until smooth, about 1 minute. Cover; chill 3 to 4 hours. To serve, mound cheese dip in small bowl and place on tray with fruits for dipping. **2⅔ cups dip (50 calories per ⅓ cup; fruits not included).**

*Fruit 'n Cheese Dip doubles deliciously as a topping for baked potatoes. Just add 1 teaspoon garlic salt.*

## GARDEN VEGETABLE DIP

- **1 cup creamed cottage cheese**
- **2 tablespoons skim milk**
- **1 tablespoon chopped green pepper**
- **1 tablespoon chopped green onion**
- **1 tablespoon chopped radish**
- **⅛ teaspoon celery salt**

In small mixer bowl, beat cottage cheese and milk until creamy. Stir in remaining ingredients. Chill at least 1 hour. Serve with Crisp Cold Relishes (*RECIPES FOR CALORIE COUNTERS* card 13). **1 cup dip (85 calories per ⅓ cup).**

# HOT AND COLD DRINKS

## APRICOT NECTAR

- **1 can (46 ounces) apricot nectar**
- **½ lemon, sliced**
- **2 cinnamon sticks**
- **15 whole cloves**
- **8 whole allspice berries**
- **2 bottles (7 ounces each) low calorie ginger ale (less than 1 calorie per 8 ounces)**

In saucepan, mix all ingredients except ginger ale; heat to boiling. Reduce heat; simmer gently 5 minutes. Remove from heat. Cover; let stand 30 minutes. Strain and chill. Just before serving, stir in ginger ale; serve over ice. **Ten ¾-cup servings (85 calories each).**

## CRANBERRY COCKTAIL

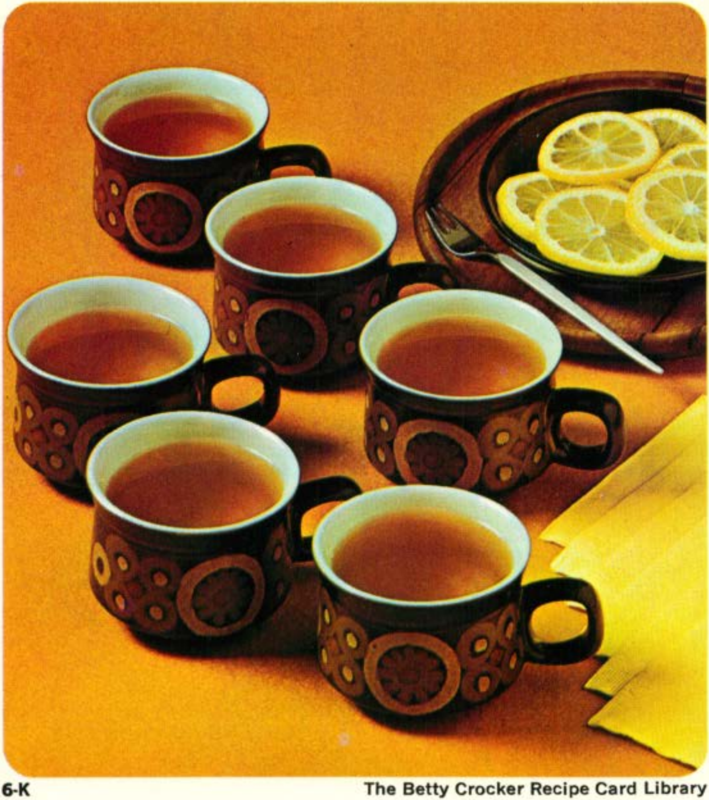
Mix 1 quart chilled cranberry cocktail, 2 bottles (7 ounces each) low calorie ginger ale (less than 1 calorie per 8 ounces) and 2 to 3 tablespoons lemon juice. **Twelve ½-cup servings (55 calories each).**

## SPICED TEA

- **4 cups boiling water**
- **4 teaspoons loose tea**
- **6 whole cloves, broken into pieces**
- **½ teaspoon dried orange peel**
- **⅛ teaspoon cinnamon**

Pour boiling water on all ingredients in heatproof container. Cover; steep 3 to 5 minutes. Stir and strain. **Eight ½-cup servings (2 calories each).**

# SOUPS WITH A SPECIAL TOUCH



## CONSOMMÉ MADRILÈNE

**3 cans (13 ounces each) consommé madrilène**
**1 tablespoon lemon juice**
**1 lemon, thinly sliced**

Heat consommé madrilène and lemon juice just to boiling, stirring occasionally. Serve in mugs with slices of lemon. **Five 1-cup servings (45 calories each).**

## CHICKEN CONSOMMÉ

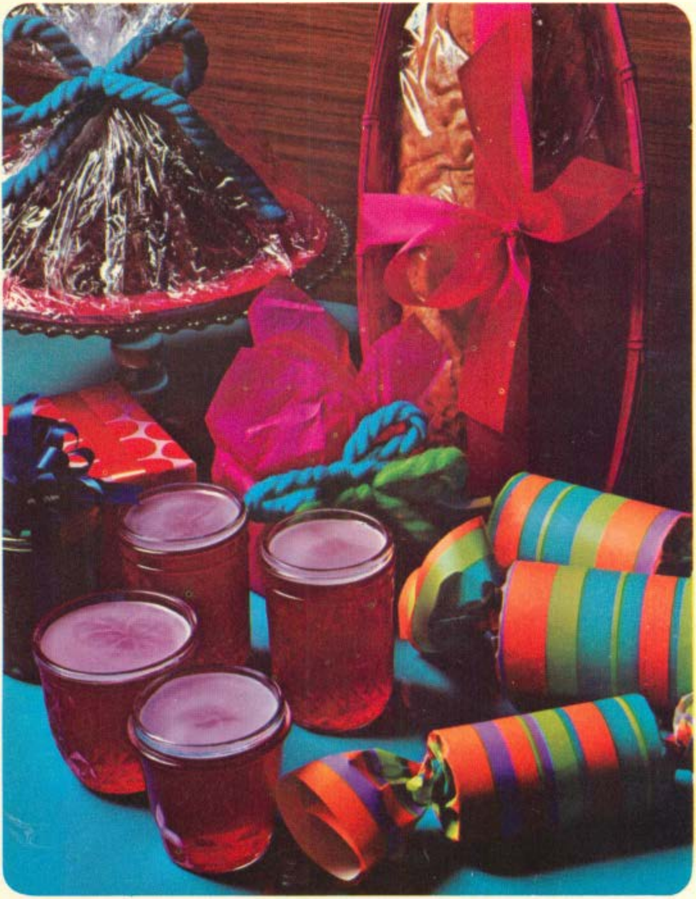
**2 cans (10½ ounces each) condensed chicken broth**
**1 soup can water**
**¼ cup sliced onion**
**¼ cup sliced carrot**
**¼ cup sliced celery**
**2 sprigs parsley**
**1 small bay leaf**
**⅛ teaspoon thyme leaves**
**½ cup finely chopped cooked chicken**

Heat all ingredients except chicken to boiling. Reduce heat; cover and simmer 30 minutes. Strain. Stir in chicken; heat through. **Four 1-cup servings (60 calories each).**

## RUBY CONSOMMÉ

Heat 2 cans (10½ ounces each) condensed beef broth (bouillon), 1 cup tomato juice and 1 cup water. Serve hot or chill and serve over ice. **Eight ½-cup servings (25 calories each).**

# GIFTS FROM YOUR KITCHEN



**DIVIDER CARD**

The Betty Crocker Recipe Card Library

# *about* GIFTS FROM YOUR KITCHEN...

If "food is love," then gifts from your kitchen are the most priceless present you can bestow. Made yourself with tender, loving care, they bear the hallmark of your own good taste and talents. Your specialty might be a garden relish, your famous peach conserve, a Christmas coffee cake for a valued friend, a gourmet treat of home-spiced nuts for a favorite hostess. Something beautiful baked by you consoles a shut-in, welcomes a new neighbor and says "thank you" or "just because I like you" as nothing else can do.

Think of the gifts you've received. Do you remember any with more pleasure than food from the kitchen of a gifted cook? So sample the recipes on these cards complete with hints on how to package and present them. All are carefully selected for you—gifts that money cannot buy and only you can give.

Cordially,

Betty Crocker

*Pictured: Steamed Holiday Pudding (card 6) and Sparkling Jellies (card 5).*

# GIFTS FROM YOUR KITCHEN

## HAPPY HOLIDAY GIFTS

1. Berlinerkranzer
2. Thumbprint Cookies
3. Christmas Confections
    - Cereal Christmas Trees
    - Carameled Cereal
4. Jeweled Fruitcake Miniatures
5. Sparkling Jellies
6. Steamed Holiday Pudding

## TO DELIGHT YOUR HOSTESS

7. Cheese with Fruit
8. Party Cheese Ball
9. Individual Meringues
    - Chocolate Rum Sauce
10. Nutty Nibblers
    - Spicy Sugared Nuts
    - Gingered Almonds
    - Parmesan Glazed Walnuts

## GOOD NEIGHBOR GIFTS

11. Cherry Butterscotch Ring
12. Give Away Snacks
    - Oven Caramel Corn
    - Cereal Toffee
13. Hearty Hot Dishes
    - Ham 'n Broccoli
    - Hamburger-Potato Scallop
14. Homemade Vegetable Soup

## LIKE GRANDMA USED TO BRING

15. Cherry Nut Breads
16. Festive Relishes
    - Corn Relish
    - Pickled Mushrooms
17. Peach Conserve
18. Quick Preserves

## MAKE 2, GIVE 1

19. Caramel Nut Cake Ring
    - Spicy Sour Cream
20. Fresh Peach Pie
21. Cheese Pepper Bread
22. Shortcut Breads
    - Parmesan and Herb Biscuits
    - Herb-Lemon Bread

## YEAR-ROUND CANDIES

23. Candy Dandies
    - Toffee
    - Candied Orange Peel
24. Chocolate Coconut Candies
25. Fabulous Fudge
    - Cherry Opera Fudge
    - Fudge Clusters
26. Old-fashioned Fudge
27. No-Cook Divinity

# MAKE-AHEAD GIFTS FROM YOUR KITCHEN

Avoid the holiday baking rush! Make space in your freezer and tuck away delicacies you make at your leisure during the months before.

## Holiday Foods That Freeze Well

| | **Pack†** | **Freeze** |
|---|---|---|
| Candies, Cookies,* Tiny Fruitcakes, Seasoned Nuts | In box with waxed paper between layers | 9-12 months |
| Nut Breads, Yeast Breads, Coffee Cakes,* Steamed Puddings | Cool thoroughly before wrapping | 9-12 months |
| Pies | Freeze before wrapping | 4-6 months |

*Frost after freezing.

†Wrap and seal.

## Holiday Miniatures

Line boxes and fill them with tiny fruitcakes, cookies and candies nestled in small paper baking cups or candy frills. Cover with plastic wrap, then gift paper, and freeze. Personal presents ready for neighbors, the postman, paper boy or holiday callers.

*For cookies and candies that are good travelers, and how to pack and mail them, see* FOODS THAT GO PLACES, *cards 24-27.*

# BERLINERKRANZER

# BERLINERKRANZER

- **¾ cup butter or margarine, softened**
- **¾ cup shortening**
- **1 cup sugar**
- **2 teaspoons grated orange peel**
- **2 eggs**
- **4 cups Gold Medal flour**
- **1 egg white**
- **2 tablespoons sugar**
- **Red candied cherries**
- **Green candied citron**

Heat oven to 400°. Mix thoroughly butter, shortening, 1 cup sugar, the orange peel and eggs. Blend in flour.

Shape dough by rounded teaspoonfuls into ropes, each 6 inches long. Form each rope into circle, bringing one end over and through in a single knot. Let ½ inch extend at each end. Place on ungreased baking sheet.

Beat egg white until foamy; beat in 2 tablespoons sugar, 1 tablespoon at a time. Brush tops of cookies with meringue. Press bits of candied cherries on center of knot for holly berries, and candied citron for leaves. Bake 10 to 12 minutes or until set but not brown. Immediately remove from baking sheet. **About 6 dozen cookies.**

*These little wreaths are a traditional Norwegian delicacy, look pretty packed with Candied Orange Peel (GIFTS FROM YOUR KITCHEN card 23) to nibble or use as a garnish on cakes or pies.*

# THUMBPRINT COOKIES

# THUMBPRINT COOKIES

- **¼ cup butter or margarine, softened**
- **¼ cup shortening**
- **¼ cup brown sugar (packed)**
- **1 egg, separated**
- **½ teaspoon vanilla**
- **1 cup Gold Medal flour***
- **¼ teaspoon salt**
- **¾ cup finely chopped nuts**
- **Jelly**

Heat oven to 350°. Mix thoroughly butter, shortening, sugar, egg yolk and vanilla. Work in flour and salt until dough holds together. Shape dough by teaspoonfuls into 1-inch balls.

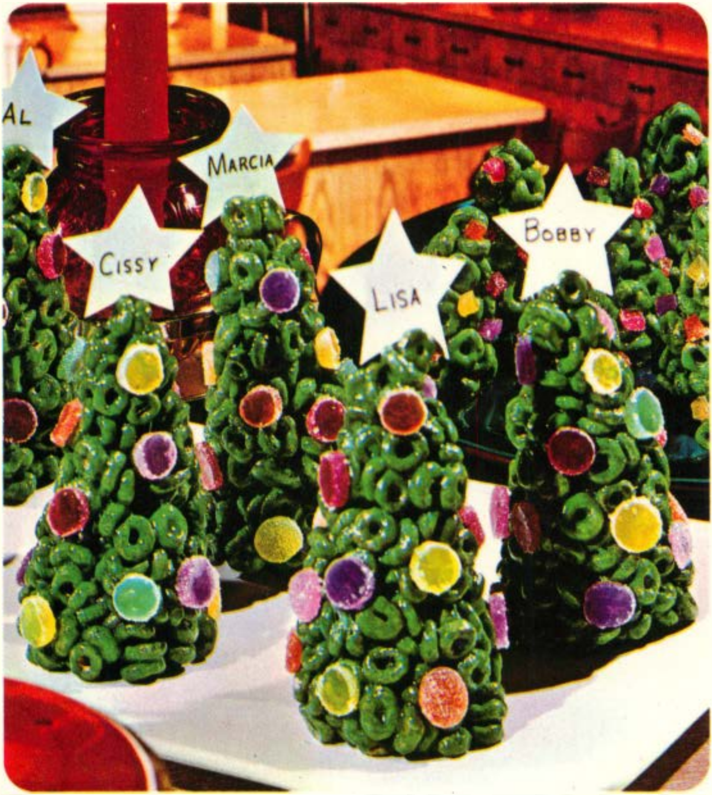
Beat egg white slightly. Dip each dough ball into egg white; roll in nuts. Place 1 inch apart on ungreased baking sheet; press thumb deeply in center of each. Bake about 10 minutes or until light brown. Immediately remove from baking sheet. Cool; fill thumbprint with jelly. **About 3 dozen cookies.**

*If using self-rising flour, omit salt.

**Chocolate Thumbprint Cookies:** Substitute ½ cup granulated sugar for ¼ cup brown sugar; add 1 ounce melted unsweetened chocolate (cool) with the vanilla.

*Fill the "print" in each nut-crunchy goodie with a dollop of sparkling Christmas red or green jelly, a candied cherry or pastel-tinted frosting.*

# CHRISTMAS CONFECTIONS


AL
MARCIA
CISSY
LISA
BOBBY

## CEREAL CHRISTMAS TREES

**3 tablespoons butter or margarine**
**32 large or 3 cups miniature marshmallows**
**½ teaspoon vanilla**
**½ teaspoon green food color**
**4 cups Cheerios cereal**
**Small gumdrops**

In large saucepan, heat butter and marshmallows over low heat, stirring constantly, until marshmallows are melted. Remove from heat; stir in vanilla and food color. Fold in cereal until evenly coated.

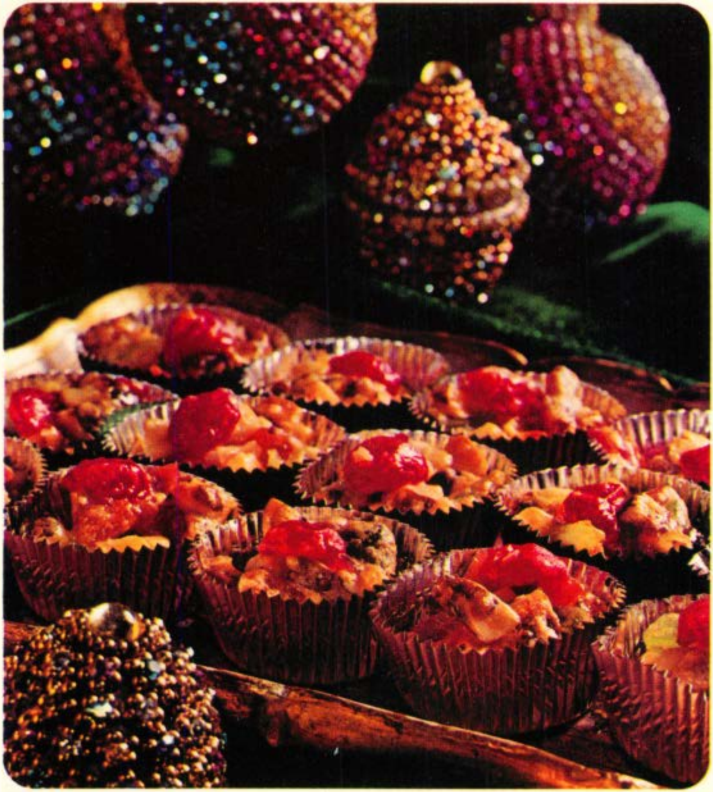
On waxed paper, quickly shape warm mixture with buttered hands into Christmas tree shapes, using about ⅔ cup mixture for each place card-size tree or ¼ cup mixture for each cookie-size tree. For ornaments, cut gumdrops into slices and press onto trees. **6 to 8 place card-size trees or 16 to 20 cookie-size trees.**

**Cereal Christmas Balls:** Shape mixture into balls, using about ½ cup mixture for each. Cut gumdrops into fourths and press onto balls. **8 balls.**

## CARAMELED CEREAL

In top of double boiler over hot water, heat 28 vanilla caramels in 2 tablespoons water, stirring frequently, until caramels are melted and mixture is smooth. Pour caramel mixture over 5 cups Kix cereal; mix gently. Drop mixture by spoonfuls onto waxed paper. Let stand until firm. **About 3 dozen candies.**

# JEWELED FRUITCAKE MINIATURES



## JEWELED FRUITCAKE MINIATURES

**1 package (8 ounces) dried apricots, cut up**
**1 package (8 ounces) pitted dates, cut up**
**2½ cups Brazil nuts, chopped**
**1 cup drained red and green maraschino cherries, cut into halves**
**⅓ pound red and green candied pineapple, cut up (about 1 cup)**
**¾ cup Gold Medal flour***
**¾ cup sugar**
**½ teaspoon baking powder**
**½ teaspoon salt**
**3 eggs**
**1½ teaspoons vanilla**

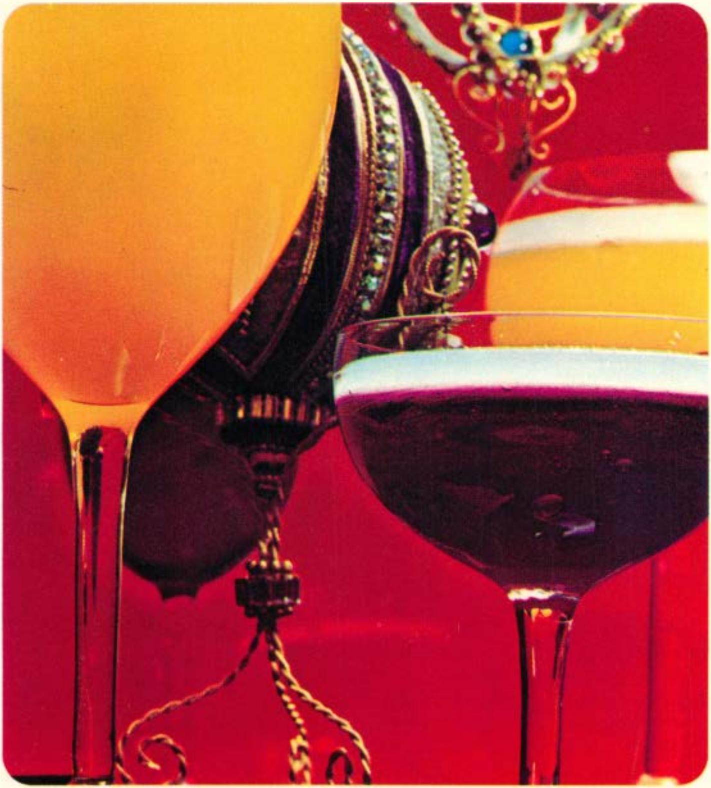
Heat oven to 325°. Place paper nut cups or miniature paper baking cups on baking sheet. Mix all ingredients thoroughly. Spoon about 1 tablespoon batter into each cup.

Bake about 25 minutes or until wooden pick inserted in center comes out clean. If cakes become too dark, cover with aluminum foil last 10 minutes of baking. Cool completely. Wrap securely in plastic wrap or aluminum foil; store in refrigerator. **About 3½ dozen fruitcakes.**

*If using self-rising flour, omit baking powder and salt.

**Little Loaves:** Heat oven to 325°. Line 6 miniature loaf pans, 4¾x2⅝x1½ inches, with aluminum foil; grease. Divide batter among pans; spread evenly. Bake 35 to 40 minutes. **6 fruitcakes.**

# SPARKLING JELLIES



# SPARKLING JELLIES

- **1 can (6 ounces) frozen grape, tangerine or orange juice concentrate, thawed**
- **1 package (1¾ ounces) powdered fruit pectin**
- **2 cups water**
- **3¾ cups sugar**

Prepare glasses as directed for Quick Preserves (GIFTS FROM YOUR KITCHEN card 18).

In saucepan, stir juice, pectin and water until pectin is dissolved. Stirring constantly, cook over high heat about 2 minutes or until mixture comes to rolling boil. Add sugar; heat to rolling boil, stirring constantly. Remove from heat; immediately skim off foam.

About 5 minutes before end of jelly cooking, remove glasses from hot water; invert on clean towel. Keep out of draft. Glasses should be hot and dry when filled. Fill one glass at a time to within 1 inch of top.

Cover hot jelly immediately with ⅛-inch layer of hot paraffin. Paraffin must touch sides of glasses and be even. Prick any bubbles that appear on paraffin. When hard, check seal. Store covered in refrigerator no longer than 2 months. **4 eight-ounce glasses.**

*Give a little glamour with your jellies—seal them in goblets or sherbet glasses and decorative jars chosen to suit the person you wish to please. Just be sure containers are resistant to boiling water; then sterilize them on a folded towel to avoid breakage.*

# STEAMED HOLIDAY PUDDING

## STEAMED HOLIDAY PUDDING

- **1 cup Gold Medal flour***
- **1 teaspoon soda**
- **1 teaspoon salt**
- **1 teaspoon cinnamon**
- **¾ teaspoon mace**
- **¼ teaspoon nutmeg**
- **1½ cups cut-up raisins**
- **2 cups currants**
- **¾ cup finely cut-up citron**
- **⅓ cup each cut-up candied orange and candied lemon peel**
- **½ cup finely chopped walnuts**
- **1½ cups soft bread crumbs**
- **2 cups ground suet (½ pound)**
- **1 cup brown sugar (packed)**
- **3 eggs, beaten**
- **⅓ cup currant jelly**
- **¼ cup fruit juice**

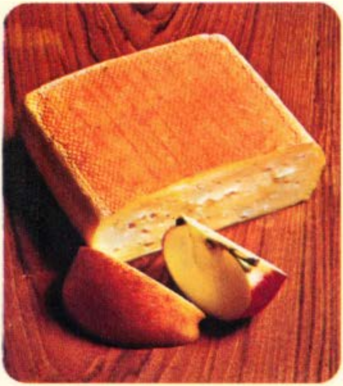
Grease well 2-quart ring mold or turk's head mold. Measure flour, soda, salt, cinnamon, mace and nutmeg into large bowl. Stir in fruits, nuts and bread crumbs. Mix suet, brown sugar, eggs, jelly and fruit juice; stir into flour mixture. Pour into mold; cover with aluminum foil.

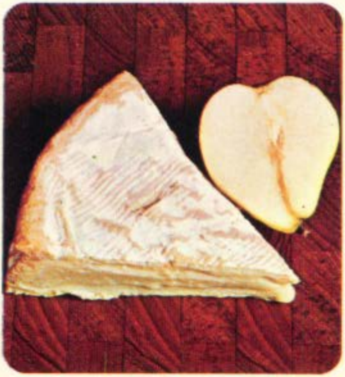
Place rack in Dutch oven and pour boiling water into pan up to level of rack. Place mold on rack; cover Dutch oven. Keep water boiling over low heat to steam pudding 4 hours or until wooden pick inserted in center comes out clean. (If it is necessary to add water during steaming, lift lid and quickly add boiling water.)

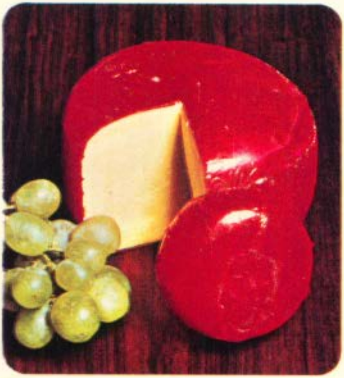
Unmold; cut into slices and serve warm with your favorite hard sauce. **16 servings.**

*If using self-rising flour, decrease soda to ½ teaspoon.

# CHEESE WITH FRUIT





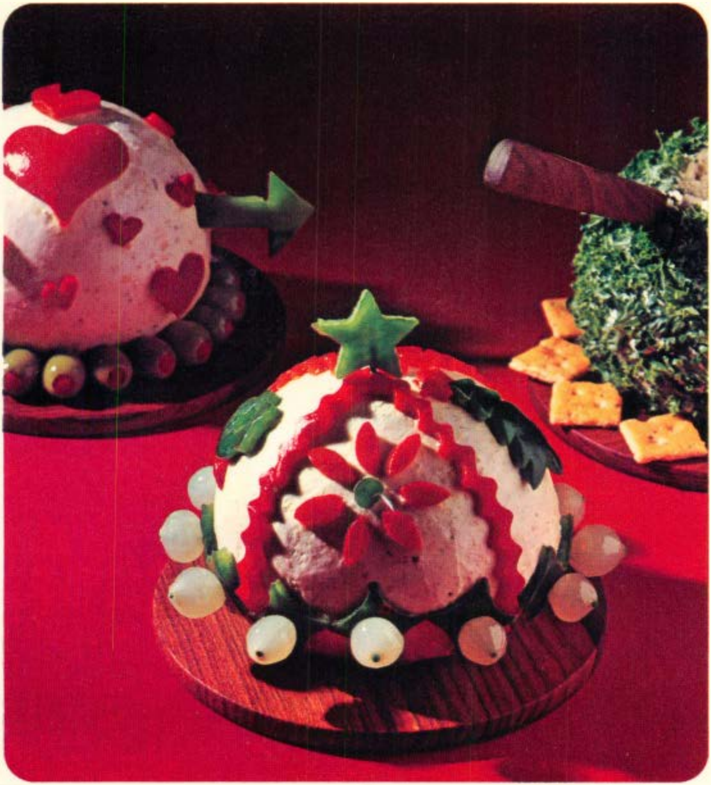


## CHEESE WITH FRUIT

Compliment a sophisticated friend with a gift of one of these appetizer or dessert cheeses, presented with a small fruit basket, a package of fancy crackers or a cheese knife and tile or cutting board. Or include a bottle of dessert wine—sherry, port, Marsala, Madeira or Tokay.

| **Cheese** | **Origin and Flavor** | **Delicious with** |
|---|---|---|
| | *Soft* | |
| Brie | French; mild to pungent | Pears |
| Camembert | French; pungent | Strawberries |
| Club | Canadian; often flavored | Grapes |
| Gourmandise | French; cherry brandy flavor | Cherries |
| Liederkranz | United States; pungent | Bananas |
| | *Semisoft* | |
| Bel Paese | Italian; mild | Nuts |
| Brick | United States; mild to sharp | Plums |
| Muenster | German; mild to sharp | Nuts |
| Port du Salut | French; mild to robust | Apples |
| Roquefort | French; sharp, salty | Tokay grapes |
| | *Firm* | |
| Edam, Gouda | Dutch; mild | Green grapes |
| Fontina | Italian; mellow | Figs, dates |
| Gorgonzola | Italian; piquant | Oranges |
| Gruyère | Swiss; sharper than Swiss | Pineapple |
| Provolone | Italian; smoked, mild to sharp | Stuffed olives |
| Swiss | Swiss; mild, nutty, sweet | Melons |

# PARTY CHEESE BALL



## PARTY CHEESE BALL

**1 package (8 ounces) cream cheese**
**¾ cup crumbled blue cheese (about 4 ounces)**
**1 cup shredded sharp Cheddar cheese (about 4 ounces)**
**¼ cup minced onion**
**1 tablespoon Worcestershire sauce**
**Finely snipped parsley**
**Small crisp crackers**

Place cheese in small mixer bowl; let stand at room temperature until softened. Blend in onion and Worcestershire sauce on low speed. Beat on medium speed until fluffy, scraping side and bottom of bowl frequently. Cover; chill 3 to 4 hours.

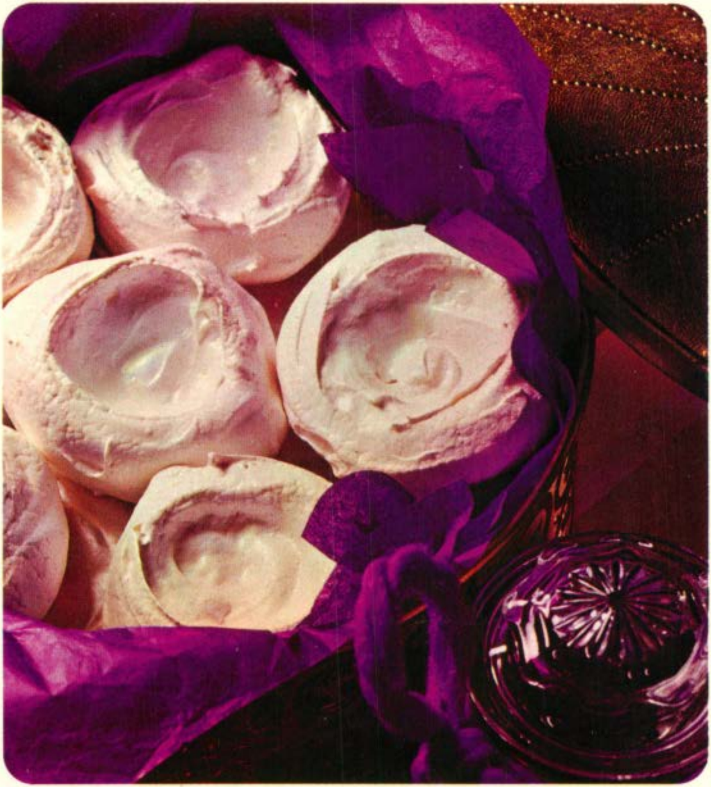
Shape mixture into 1 large ball or into 36 one-inch balls. Roll ball(s) in parsley; place on serving plate. Cover; chill 2 hours or until firm.

Arrange crackers around cheese ball and serve as a spread. To serve small balls, insert a wooden pick in each and serve with crackers. **1 large ball or 36 small balls.**

**Cheesy Christmas Ball:** Shape mixture into 1 large ball; do not roll in parsley. Decorate ball with cuts of pimiento, green pepper and sliced pimiento-stuffed olives. Trim base of ball with tiny cocktail onions and pimiento-stuffed olives. Top ball with sprig of green leaves, evergreen or holly.

*Greet your New Year's Eve hostess with a gift of a cheese ball and packaged snack crackers.*

# INDIVIDUAL MERINGUES



## INDIVIDUAL MERINGUES

Heat oven to 275°. Cover baking sheet with heavy brown paper. In small mixer bowl, beat 3 egg whites and ¼ teaspoon cream of tartar until foamy. Beat in ¾ cup sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat.

Drop meringue by ⅓ cupfuls onto brown paper. Shape mounds into circles with back of spoon, building up sides. Bake 1 hour. Turn off oven; leave meringues in oven with door closed 1½ hours. Remove from oven; finish cooling away from draft. To serve, fill with ice cream and top with Chocolate Rum Sauce (below) or your favorite ice-cream topping. **8 to 10 meringues.**

### Chocolate Rum Sauce

In top of double boiler, combine 1 package of our dark chocolate fudge frosting mix (dry), 3 tablespoons butter or margarine and 2 tablespoons light corn syrup. Gradually stir in ½ cup milk.

Heat over rapidly boiling water 5 minutes, stirring occasionally. Remove from heat; stir in 2 tablespoons dark rum. Cool to room temperature. Refrigerate leftover sauce covered. **2 cups sauce.**

*Pack these delicate meringues layered with waxed paper in a pretty box along with a ribbon-tied pint of Chocolate Rum Sauce for a delicious "Thank you" dessert.*

# NUTTY NIBBLERS

## SPICY SUGARED NUTS

Heat oven to 300°. Mix 1 tablespoon egg white and 2 cups pecans or walnuts, stirring until nuts are coated and sticky. Mix ¼ cup sugar and 1 tablespoon cinnamon; sprinkle over nuts, stirring until nuts are evenly coated. Spread on ungreased baking sheet. Bake 30 minutes. **About 2 cups.**

## GINGERED ALMONDS

**1 cup blanched almonds**
**2 tablespoons butter**
**1 teaspoon salt**
**½ teaspoon ginger**

Heat oven to 350°. Place nuts and butter in shallow baking pan. Bake 20 minutes or until golden brown, stirring occasionally. Drain on paper towels. Sprinkle salt and ginger over nuts; toss. **1 cup.**

## PARMESAN GLAZED WALNUTS

**1½ cups walnut halves**
**1 tablespoon butter or margarine, melted**
**¼ teaspoon hickory-smoked salt**
**¼ teaspoon salt**
**¼ cup shredded Parmesan cheese**

Heat oven to 350°. Spread nuts in shallow baking pan; bake 10 minutes. Mix butter and salt; toss lightly with walnuts. Sprinkle cheese over top; stir. Bake 3 to 4 minutes or until cheese is melted. **1½ cups.**

# CHERRY BUTTERSCOTCH RING

# CHERRY BUTTERSCOTCH RING

- **⅓ cup butter or margarine**
- **½ cup brown sugar (packed)**
- **1 tablespoon corn syrup**
- **½ cup walnuts or pecans**
- **Red candied cherries**
- **1 package active dry yeast**
- **¾ cup warm water (105 to 115°)**
- **¼ cup granulated sugar**
- **1 teaspoon salt**
- **2¼ cups Gold Medal flour***
- **1 egg**
- **¼ cup shortening**

In 6-cup ring mold or baking pan, 9x9x2 inches, melt butter, brown sugar and corn syrup. Sprinkle nuts and cherries over butter mixture. Cool slightly.

In mixing bowl, dissolve yeast in warm water. Stir in granulated sugar, salt and half the flour. Beat 2 minutes until dough drops from spoon in "sheets." Add egg and shortening. Beat in remaining flour until smooth.

Drop dough by small spoonfuls over nuts and cherries in pan. Cover; let rise in warm place until double, 50 to 60 minutes. Heat oven to 375°. Bake 30 to 35 minutes or until brown. Immediately invert onto serving plate.

*If using self-rising flour, omit salt.

*Offer this warm from the oven as an across-the-fence coffee-time surprise. Or cool and wrap in aluminum foil with instructions for reheating to serve: Heat in 350° oven for 20 minutes.*

# GIVE AWAY SNACKS

## OVEN CARAMEL CORN

**3¾ quarts (15 cups) popped corn**
**1 cup brown sugar (packed)**
**½ cup butter or margarine**
**¼ cup light corn syrup**
**½ teaspoon salt**
**½ teaspoon soda**

Heat oven to 200°. Divide popped corn between 2 ungreased baking pans, 13x9x2 inches. In saucepan, heat sugar, butter, corn syrup and salt, stirring occasionally, until bubbly around edges. Continue cooking over medium heat 5 minutes.

Remove from heat; stir in soda until foamy. Pour on popped corn, stirring until corn is well coated. Bake 1 hour, stirring every 15 minutes. **About 15 cups corn.**

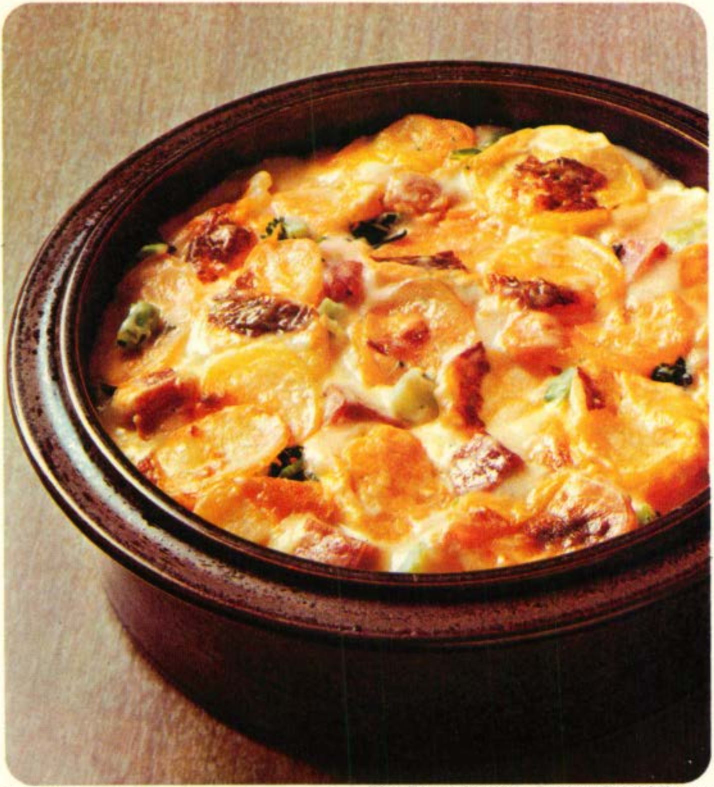
## CEREAL TOFFEE

In large skillet, heat 1 cup sugar and 1 cup butter to boiling, stirring constantly. Cook and stir over medium heat about 10 minutes, until mixture caramelizes (becomes light brown and thickened).

Remove from heat; fold in 2½ cups Kix cereal until evenly coated. Spread mixture ¼ inch thick on ungreased baking sheet. Cool; break into pieces.

*Give a special snack to eat in a pretty basket to keep!*

## HEARTY HOT DISHES



## HAM 'N BROCCOLI

**1 package of our au gratin potatoes**
**1 package (10 ounces) frozen chopped broccoli, partially thawed and broken apart**
**1½ to 2 cups cut-up cooked ham or 1 can (12 ounces) pork luncheon meat, cut up**

Prepare potatoes as directed on package except—use 2-quart casserole and omit butter; stir in broccoli and ham. Bake uncovered 45 to 50 minutes. **4 or 5 servings.**

## HAMBURGER-POTATO SCALLOP

**½ pound ground beef**
**½ teaspoon salt**
**1 package of our scalloped potatoes**
**1 jar (2 ounces) sliced pimiento, drained**
**3 tablespoons chopped green pepper, if desired**

In medium skillet, brown meat with salt over medium heat; drain. Stir in potatoes; sprinkle with packet of Seasoned Sauce Mix. Add amounts of water and milk called for on package. Stir in pimiento and green pepper.

Heat to boiling, stirring frequently. Reduce heat; cover and simmer about 30 minutes or until potatoes are tender, stirring occasionally. **4 to 6 servings.**

*For a friend in need when your time is brief, reach for a package of our scalloped or au gratin potatoes and come up with an appetizing main dish in minutes.*

# HOMEMADE VEGETABLE SOUP

# HOMEMADE VEGETABLE SOUP

**6 pounds beef shanks, cracked**
**2 quarts water**
**2 bay leaves**
**10 peppercorns**
**2 cups sliced carrots**
**1 cup chopped celery**
**1 cup chopped onion**
**2 cans (16 ounces each) tomatoes**
**2 teaspoons salt**
**½ teaspoon marjoram leaves**
**½ teaspoon thyme leaves**
**½ teaspoon monosodium glutamate**

In large kettle, cover shanks with water; heat to boiling. Add bay leaves and peppercorns. Reduce heat; cover and simmer 1¾ hours or until meat on shanks is tender. Remove shanks from stock; cut meat from shanks into ½-inch cubes.

Let stock cool slightly. Skim fat from surface. Strain stock into large kettle. Add meat and remaining ingredients. Heat to boiling. Reduce heat; cover and simmer about 20 minutes or until carrots are tender. **16 servings (1 cup each).**

*Comfort to a friend who is ill can be a thermos jug of hot and savory homemade soup. Make a big kettleful, treat your family, give some away and freeze the rest for a blizzardy day.*

**To freeze soup,** *cool quickly in a pan of ice and water. Pour into freezer container, leaving "headspace." Thaw at room temperature or in refrigerator. Heat in double boiler, adding liquid if necessary. Store no longer than 6 months.*

# CHERRY NUT BREADS

## CHERRY NUT BREADS

**3 cups Bisquick baking mix**
**½ cup sugar**
**⅓ cup Gold Medal flour**
**1 teaspoon ground cardamom**
**1 egg**
**1 cup milk**
**1 cup cut-up candied cherries**
**¾ cup chopped nuts**

Heat oven to 350°. Grease well five soup cans or eight 6-ounce aluminum juice cans. Mix baking mix, sugar, flour, cardamom, egg and milk; beat vigorously with spoon ½ minute. Stir in cherries and nuts.

Pour batter into cans, filling each slightly more than half full. Bake soup cans about 40 minutes, juice cans about 35 minutes. Cool slightly before removing from cans. Cool thoroughly before slicing. **6 or 8 loaves.**

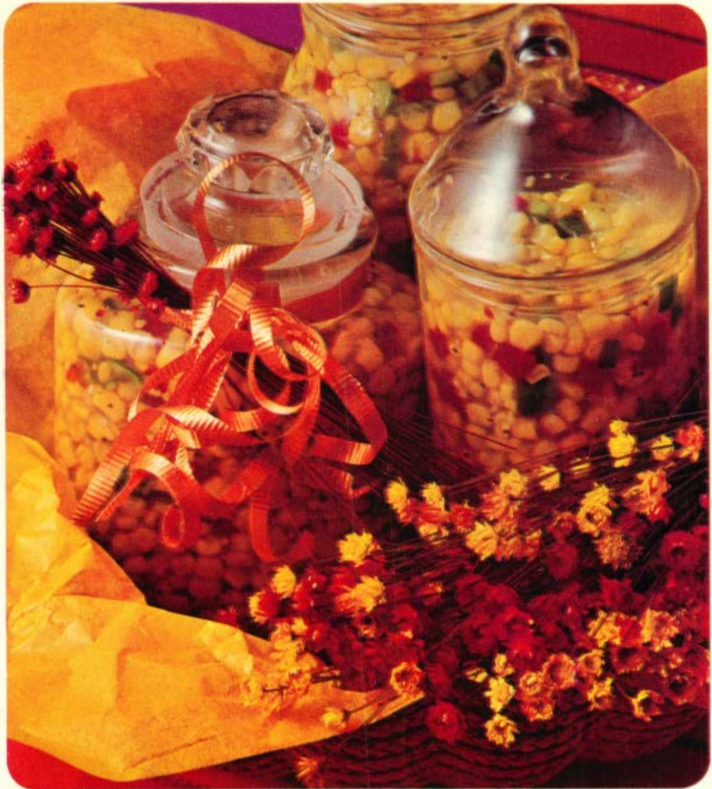
**Little Loaves:** Divide batter among 6 well-greased miniature loaf pans, 4½x2¾x1¼ inches. Bake about 35 minutes. **6 loaves.**

**Banana Nut Bread:** Increase sugar to ⅔ cup, omit cardamom, decrease milk to ½ cup, omit cherries and add 1 cup mashed banana. Pour batter into well-greased loaf pan, 9x5x3 inches. Bake 55 to 60 minutes. **1 loaf.**

**Poppy Seed Nut Bread:** Substitute ¼ cup poppy seed and 1 tablespoon grated orange peel for the cardamom; omit cherries. Pour batter into well-greased loaf pan, 9x5x3 inches. Bake 55 to 60 minutes. **1 loaf.**

*Wrap these mini-loaves gaily for Christmas stocking stuffers.*

# FESTIVE RELISHES



## CORN RELISH

**1 cup sugar**
**1 teaspoon salt**
**1 teaspoon celery seed**
**½ teaspoon mustard seed**
**1 cup vinegar**
**½ teaspoon red pepper sauce**
**2 cans (12 ounces each) whole kernel corn**
**¼ cup chopped green pepper**
**2 tablespoons chopped pimiento**
**2 tablespoons instant minced onion**

In medium saucepan, heat sugar, salt, celery seed, mustard seed, vinegar and red pepper sauce to boiling; boil 2 minutes. Remove from heat; stir in corn (with liquid) and remaining ingredients. Cool; cover and refrigerate several days to blend flavors. **4 cups.**

## PICKLED MUSHROOMS

**1 package (.63 ounce) Italian salad dressing mix**
**⅓ cup tarragon vinegar**
**2 tablespoons water**
**⅔ cup salad oil**
**1 tablespoon sugar**
**4 cloves garlic, crushed**
**6 drops red pepper sauce**
**1 medium onion, sliced and separated into rings**
**2 cans (4 ounces each) button mushrooms, drained**

In tightly covered jar, shake dressing mix, vinegar and water. Add salad oil, sugar, garlic and red pepper sauce; shake to mix. Stir in onion rings and mushrooms; cover and refrigerate at least 8 hours. Serve mushrooms and onion rings with slotted spoon. **2 cups.**

*Good-as-Grandmother's relishes made in modern streamlined ways.*

# PEACH CONSERVE

## PEACH CONSERVE

- **7 cups sliced peeled peaches (about 3 pounds)**
- **4 cups sugar**
- **3½ cups raisins**
- **1 lemon, quartered and thinly sliced**
- **1 orange, quartered and thinly sliced**
- **2 tablespoons allspice berries**
- **1 cup coarsely chopped walnuts**

Prepare glasses as directed for Quick Preserves (GIFTS FROM YOUR KITCHEN card 18).

Stir together all ingredients except allspice berries and walnuts; tie berries in cheesecloth bag. Add to peach mixture; heat to boiling. Stirring frequently, boil gently 20 to 25 minutes or until slightly thickened. Stir in walnuts.

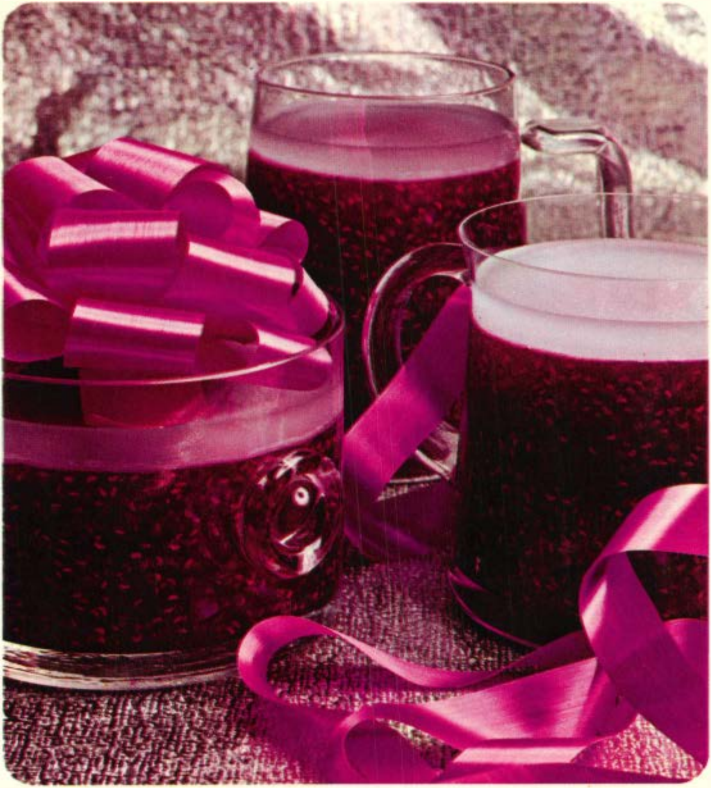
About 5 minutes before end of conserve cooking, remove jars from hot water; invert on clean towels. Keep out of draft. Jars should be hot and dry when filled. Remove cheesecloth bag and discard.

Fill one jar at a time to within ¼ inch of top; wipe top and screw-threads with damp clean cloth and seal as directed by manufacturer. Invert for a few seconds.

Place sealed jars upright a few inches apart on several thicknesses of cloth away from draft. When completely cool, test seal. Store in cool, dark place no longer than 6 months. **7 or 8 half-pints.**

*A taste of luxury spread on buttered toast or hot muffins, served with meat or even eaten by the spoonful!*

# QUICK PRESERVES



## QUICK PRESERVES

**2 packages (10 ounces each) frozen fruit (raspberries, sliced peaches, etc.), partially thawed**
**1 tablespoon lemon juice**
**2 tablespoons powdered fruit pectin**
**2 cups sugar**

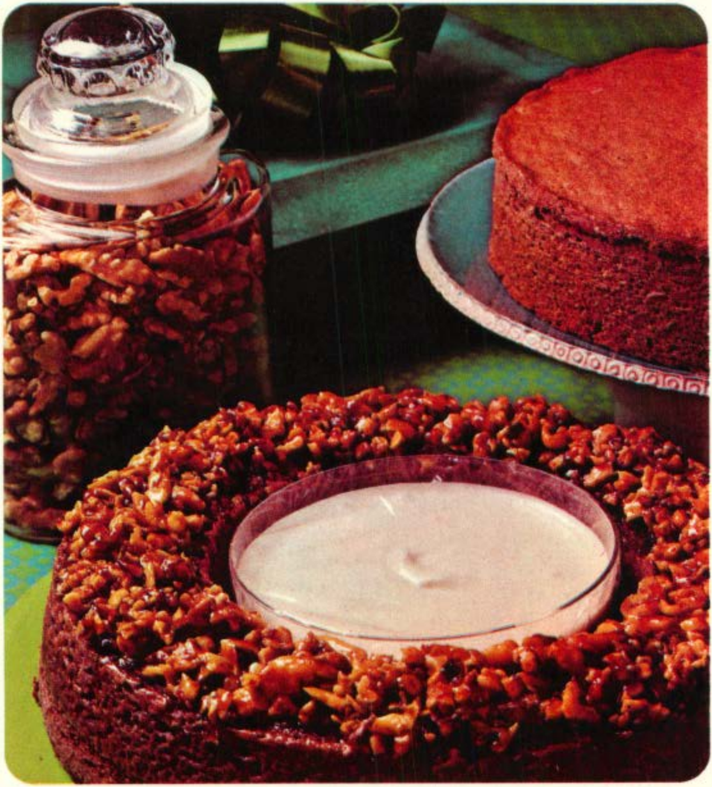
Examine tops of jelly glasses to see that there are no nicks or cracks. Wash glasses in hot soapy water; rinse well. Place in pan with folded cloth on bottom. Cover with hot, not boiling water; heat to boiling. Boil gently 15 minutes; keep in water until ready to use.

In covered saucepan, cook fruit and lemon juice over high heat 2 minutes. Stir in pectin; heat to rolling boil, stirring constantly. Boil and stir 1 minute. Add sugar; heat to rolling boil, stirring constantly. Boil and stir 1 minute. Remove from heat; immediately skim off foam.

About 5 minutes before end of preserve cooking, remove glasses from hot water; invert on clean towels. Keep out of draft. Glasses should be hot and dry when filled. Fill one glass at a time to within 1 inch of top.

Cover hot preserves immediately with ⅛-inch layer of hot paraffin. Paraffin must touch sides of glasses and be even. Prick any bubbles that appear on paraffin. When hard, check seal. Store in refrigerator no longer than 2 months. **3 eight-ounce glasses.**

# CARAMEL NUT CAKE RING



## CARAMEL NUT CAKE RING

**3 tablespoons butter or margarine, melted**
**1 tablespoon hot water**
**⅓ cup brown sugar (packed)**
**⅔ cup chopped walnuts**
**1 package of our yellow or chocolate cake mix**
**Spicy Sour Cream (below)**

Heat oven to 350°. Grease and flour one 6-cup ring mold and one layer pan, 8x1½ inches. Combine butter, water and brown sugar; spread in bottom of ring mold. Sprinkle walnuts on butter mixture.

Prepare cake mix as directed on package except—use 2 tablespoons less water. Pour half of batter over nuts in ring mold; pour remaining batter into layer pan. Bake ring mold 30 to 35 minutes, layer pan as directed on package.

Immediately loosen cake in ring mold from edge of pan; invert onto serving plate. (Use layer as desired.) Let ring mold stand 2 minutes; remove mold. Cool. Just before serving, fill small bowl with sour cream and place in center of ring. **8 servings.**

### Spicy Sour Cream

In small bowl, blend 1 cup dairy sour cream, 2 tablespoons sugar, ½ teaspoon cinnamon and ⅛ teaspoon nutmeg. **1 cup.**

*To make this a gift to remember, tuck in a little jar of Spicy Sour Cream along with the cake.*

# FRESH PEACH PIE

## FRESH PEACH PIE

- **2 sticks or 1 packet of our pie crust mix**
- **5 cups sliced fresh peaches (about 9 medium)**
- **1 teaspoon lemon juice**
- **1 cup sugar**
- **¼ cup Gold Medal flour**
- **¼ teaspoon cinnamon**
- **2 tablespoons butter or margarine**

Heat oven to 425°. Prepare pastry for 9-inch Two-crust Pie as directed on package. Mix peaches and lemon juice. Stir together sugar, flour and cinnamon; mix with peaches. Turn into pastry-lined pie pan; dot with butter.

Cover with top crust which has slits cut in it; seal and flute. Cover edge with 2- to 3-inch strip of aluminum foil to prevent excessive browning; remove foil last 15 minutes of baking.

Bake 35 to 45 minutes or until crust is brown and juice begins to bubble through slits in crust.

**Frozen Peach Pie:** Substitute 3 packages (12 ounces each) frozen sliced peaches, partially thawed and drained, for fresh peaches; decrease sugar to ½ cup.

**Canned Peach Pie:** Substitute 2 cans (29 ounces each) peach slices, drained, for fresh peaches; decrease sugar to ½ cup.

**Fresh Apricot Pie:** Substitute 5 cups apricot halves for the sliced fresh peaches.

# CHEESE PEPPER BREAD

# CHEESE PEPPER BREAD

- **1 package active dry yeast**
- **¼ cup hottest tap water**
- **2⅓ cups Gold Medal flour***
- **2 tablespoons sugar**
- **1 teaspoon salt**
- **¼ teaspoon soda**
- **1 cup dairy sour cream**
- **1 egg**
- **1 cup shredded Cheddar cheese**
- **½ teaspoon pepper**

Grease two 1-pound coffee cans. In large mixer bowl, dissolve yeast in hot water. Add 1⅓ cups of the flour, the sugar, salt, soda, sour cream and egg.

Blend ½ minute on low speed, scraping bowl constantly. Beat 2 minutes high speed, scraping bowl occasionally. Stir in remaining flour, the cheese and pepper thoroughly.

Divide batter between cans. Let rise in warm place 50 minutes. (Batter will rise slightly but will not double.) Heat oven to 350°. Bake 40 minutes or until golden brown. Immediately remove from cans. Cool slightly before slicing. **2 loaves.**

*If using self-rising flour, omit salt and soda.

**Chive Supper Bread:** Add 2 tablespoons snipped chives with the first addition of flour. Divide batter between 2 greased 9-inch pie pans, spreading evenly; let rise 50 minutes. Bake 25 to 30 minutes or until golden brown.

*Welcome a new neighbor or remember an old friend with a tender loaf of fresh-baked bread wrapped in a colorful kitchen towel.*

## SHORTCUT BREADS

## PARMESAN AND HERB BISCUITS

**2 loaves frozen bread dough**
**2 tablespoons butter or margarine, melted**
**½ cup shredded Parmesan cheese**
**½ teaspoon dill weed**
**½ teaspoon salt**
**2 tablespoons butter or margarine, melted**
**1 tablespoon parsley flakes**

Let bread dough thaw and rise as directed on package except—grease 2 layer pans, 8 or 9x1½ inches. Shape each loaf into 18 balls.

Dip 18 balls into 2 tablespoons butter, then dip tops into cheese and arrange in one pan. Arrange remaining balls in other pan. Mix dill weed, salt and 2 tablespoons butter. Brush dill mixture on rolls in second pan; sprinkle with parsley flakes. Cover; let rise about 20 minutes. Heat oven to 375°. Bake 15 minutes or until golden. **3 dozen rolls.**

## HERB-LEMON BREAD

Heat oven to 350°. Slice 2 loaves (1 pound each) French bread into 1-inch slices. Mix 1 cup soft butter or margarine, 1 tablespoon plus 1 teaspoon lemon juice and 2 tablespoons freshly minced herbs; spread generously on cut slices. Reassemble loaves; wrap each in heavy-duty aluminum foil. Heat 15 to 20 minutes. **2 loaves.**

*Long on loving thoughts but short on time? Give shortcut biscuits made from frozen bread dough or an oven-ready loaf of French bread from the bakery, spread with herb butter and neatly foil-wrapped.*

# CANDY DANDIES

## TOFFEE

**1 cup pecans, chopped**
**¾ cup brown sugar (packed)**
**½ cup butter or margarine**
**1 bar (4½ ounces) milk chocolate candy, broken into pieces, or ½ cup semisweet chocolate pieces**

Butter baking pan, 9x9x2 inches. Spread pecans in pan. Heat sugar and butter to boiling, stirring constantly. Boil over medium heat, stirring constantly, 7 minutes. Immediately spread mixture evenly over nuts in pan.

Sprinkle chocolate pieces over hot mixture; place baking sheet over pan so contained heat will melt chocolate. Spread melted chocolate over candy. While hot, cut into 1½-inch squares. Chill until firm. **3 dozen candies.**

## CANDIED ORANGE PEEL

Score peel of 2 large oranges into quarters; remove peel. Heat peel and 6 cups water to boiling. Simmer 30 minutes; drain. Repeat, cooking peel in another 6 cups water. Gently scrape off remaining white membrane from peel. Cut peel lengthwise into ¼-inch strips.

Heat 2 cups sugar and 1 cup water to boiling, stirring until sugar is dissolved. Add peel; simmer 45 minutes, stirring frequently. Drain mixture thoroughly. Roll peel in 1½ cups sugar; dry on waxed paper.

# CHOCOLATE COCONUT CANDIES

# CHOCOLATE COCONUT CANDIES

**¾ cup mashed potatoes***
**1 package (16 ounces) confectioners' sugar**
**4 cups flaked coconut**
**1 teaspoon almond extract**
**Chocolate Coating (below)**

Mix all ingredients except Chocolate Coating. Drop mixture by heaping teaspoonfuls onto waxed paper. Roll into balls; chill ½ to 1 hour or until firm. If mixture is too soft to form balls, chill before shaping.

Prepare Chocolate Coating. Using tongs or forks, dip balls in coating, turning to coat evenly. (Keep coating over hot water while dipping balls.) Remove balls from coating and place on waxed paper or wire rack. Chill until firm. **About 5 dozen candies.**

*If our instant mashed potatoes are used, prepare as directed on package for 2 servings; measure ¾ cup.

## Chocolate Coating

**2 tablespoons soft butter or margarine**
**2 tablespoons corn syrup**
**3 tablespoons water**
**1 package of our chocolate fudge frosting mix**

In top of double boiler, mix butter, corn syrup and water. Stir in frosting mix (dry) until smooth. Heat over rapidly boiling water 5 minutes, stirring occasionally.

# FABULOUS FUDGE

6-L

The Betty Crocker Recipe Card Library

## CHERRY OPERA FUDGE

**3 tablespoons butter or margarine**
**3 tablespoons milk**
**1 package of our creamy white frosting mix**
**½ cup chopped nuts**
**½ cup candied cherry halves**

Butter loaf pan, 9x5x3 inches. In top of double boiler, melt butter in milk. Stir in frosting mix (dry) until smooth. Heat over rapidly boiling water 5 minutes, stirring occasionally. Stir in nuts and cherries.

Spread mixture evenly in pan. Let stand until firm. Cut into 1-inch squares. **32 squares.**

## FUDGE CLUSTERS

**2 tablespoons butter or margarine**
**3 tablespoons water**
**1 package of our chocolate fudge frosting mix**
**2 cups pecans or salted peanuts**

In medium saucepan, melt butter in water. Stir in frosting mix (dry) until smooth. Heat over low heat 5 minutes, stirring constantly. Remove from heat; stir in nuts.

Drop mixture by teaspoonfuls onto waxed paper. Let stand until firm. **3 to 4 dozen candies.**

# OLD-FASHIONED FUDGE

## OLD-FASHIONED FUDGE

**2 cups sugar**
**⅔ cup milk**
**2 ounces unsweetened chocolate or ⅓ cup cocoa**
**2 tablespoons corn syrup**
**¼ teaspoon salt**
**2 tablespoons butter or margarine**
**1 teaspoon vanilla**
**½ cup coarsely chopped nuts**

Butter loaf pan, 9x5x3 inches. In 2-quart saucepan, mix sugar, milk, chocolate, corn syrup and salt. Cook over medium heat, stirring constantly, until chocolate is melted and sugar is dissolved.

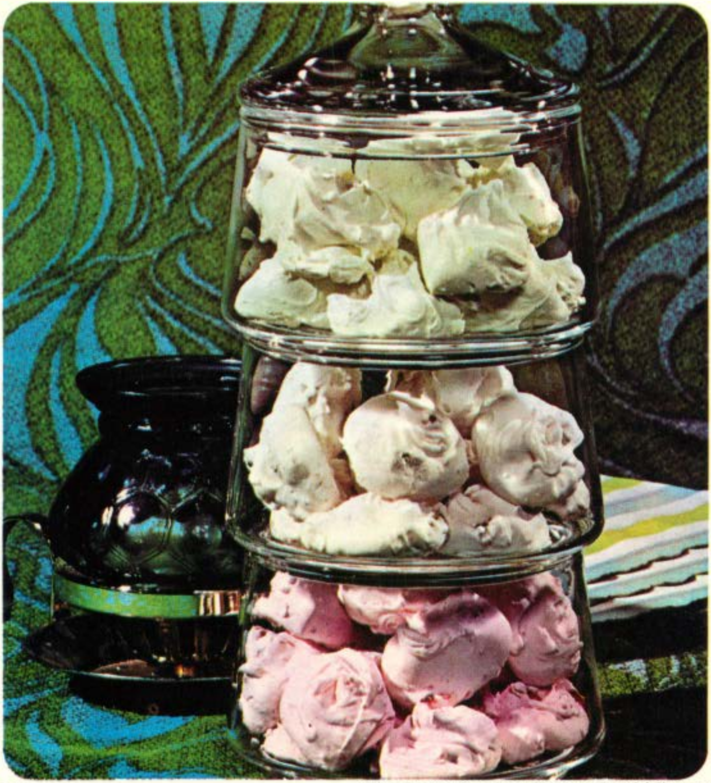
Cook, stirring occasionally, to 234° on candy thermometer (or until small amount of mixture dropped into very cold water forms a soft ball which flattens when removed from water.)

Remove from heat; add butter. Cool mixture to 120° without stirring. (Bottom of pan will be lukewarm.) Add vanilla; beat vigorously 5 to 10 minutes with wooden spoon, until candy is thick and no longer glossy. (Mixture will hold its shape when dropped from spoon.)

Quickly stir in nuts. Spread mixture evenly in pan. Cool until firm. Cut into 1-inch squares. **32 squares.**

**Pecan Roll:** Do not butter pan; substitute 1 cup brown sugar (packed) for 1 cup of the granulated sugar and omit chocolate. Shape candy into 12-inch roll; roll in ½ cup finely chopped pecans. Wrap; chill until firm. Cut into ¼-inch slices. **48 slices.**

# NO-COOK DIVINITY



# NO-COOK DIVINITY

**1 package of our fluffy white frosting mix**
**⅓ cup light corn syrup**
**1 teaspoon vanilla**
**½ cup boiling water**
**1 package (16 ounces) confectioners' sugar**
**1 cup chopped nuts**

In small mixer bowl, combine frosting mix (dry), corn syrup, vanilla and boiling water. Beat on highest speed until stiff peaks form, about 5 minutes. Transfer to large mixer bowl; on low speed, gradually blend in sugar. Stir in nuts.

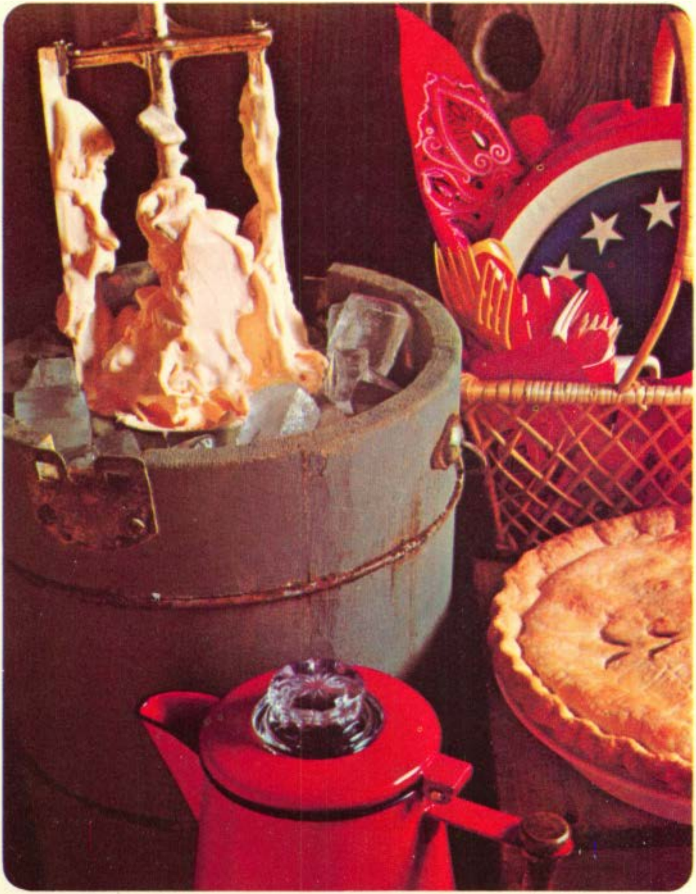
Drop mixture by teaspoonfuls onto waxed paper. When outside of candy feels firm, turn over; dry at least 12 hours. Store candy in airtight container. **5 to 6 dozen candies.**

**Peppy Mints:** Substitute ½ teaspoon peppermint extract for the vanilla and 1 cup crushed peppermint candy for the nuts. If you wish, tint with few drops green food color.

**Spanish Crunch:** Substitute dark corn syrup for the light and salted shelled Spanish peanuts for the nuts.

**Candied Cherry Delights:** Substitute 1 teaspoon almond extract for the vanilla and 1 cup chopped candied cherries for the nuts. If you wish, tint with few drops red food color.

# FAVORITE FAMILY DESSERTS



**DIVIDER CARD**

# *about* FAVORITE FAMILY DESSERTS...

Dessert is to a wholesome meal what frosting is to a cake. Families feel loved and warm and happily filled when a home-style meal ends with a special treat—their favorite dessert.

So here are easy recipes for popular, time-tested desserts we know most families love. Some are unusual ones you bake from "scratch," others are simple but exciting ways to use mixes. Many are quick ways to brighten a meal made from yesterday's roast or to add heartiness and fun to a light supper.

Try them—warm fruit cobblers, surprise pudding desserts, pies and cakes, desserts that use fruits in season, some that feature that favorite flavor, chocolate—and all sweet and tempting rewards to top off family meals.

Cordially,

Betty Crocker

*Pictured: Homemade Ice Cream (back of contents card) and Apple Pie (card 7).*

# FAVORITE FAMILY DESSERTS

## ICE CREAM

Homemade Ice Cream*
1. Ice-cream Flavor Variations

## CAKES

2. Blender Double Fudge Cake
3. Bonnie Butter Cake
    French Silk Frosting
4. Daffodil Cake
5. Jack Horner Prune Cake

## PASTRIES AND PIES

6. Apple Dumplings
7. Fresh Apple Pie
8. Fried Pies
9. Lemon Meringue Pie
10. Orange-Cherry Pie
11. Strawberry Pies
    Strawberry Minute
    Strawberry Coconut

## PUDDINGS

12. Baked Rice Pudding
13. Pudding Cakes
    Lemon Pudding Cakes
    Hot Fudge Pudding Cake
14. Steamed Ginger Pudding
    Hard Sauce

*Recipe on back of this card.

## REFRIGERATOR DESSERTS

15. Blueberry Cheesecake
16. Milk Chocolate Torte
17. Rocky Road Desserts

## SHORTCAKES, COBBLERS AND SUCH

18. Shortcakes
    Pineapple-Strawberry
    German Peach
19. Cobblers
    Apricot Cobble-up
    Cherry Cobbler
20. Apple Crisp
21. Cranberry Puffs

## COOKIES

22. Carrot Cookies
    Orange Butter Icing
23. Cherry Cookies
    Cherry Blinks
    Cherry Almond Bars
24. Date Cookies
    Date Meringue Squares
    Quick Date Bar Cookies
25. Filled Lemon Cookies
26. Fruit Cookies
    Raisin Spice Cookies
    Fig Nut Bars
27. Oatmeal Cookies

Look for other recipes for family desserts in AMERICAN CLASSICS, MEN'S FAVORITES and SEASONAL FAVORITES.

# HOMEMADE ICE CREAM

**½ cup sugar**
**¼ teaspoon salt**
**1 cup milk**
**3 egg yolks, beaten**
**1 tablespoon vanilla**
**2 cups chilled whipping cream**

**For crank-type freezer:** Mix sugar, salt, milk and egg yolks. Cook over medium heat, stirring constantly, just until bubbles appear around edge of mixture. Cool. Stir in vanilla and cream.

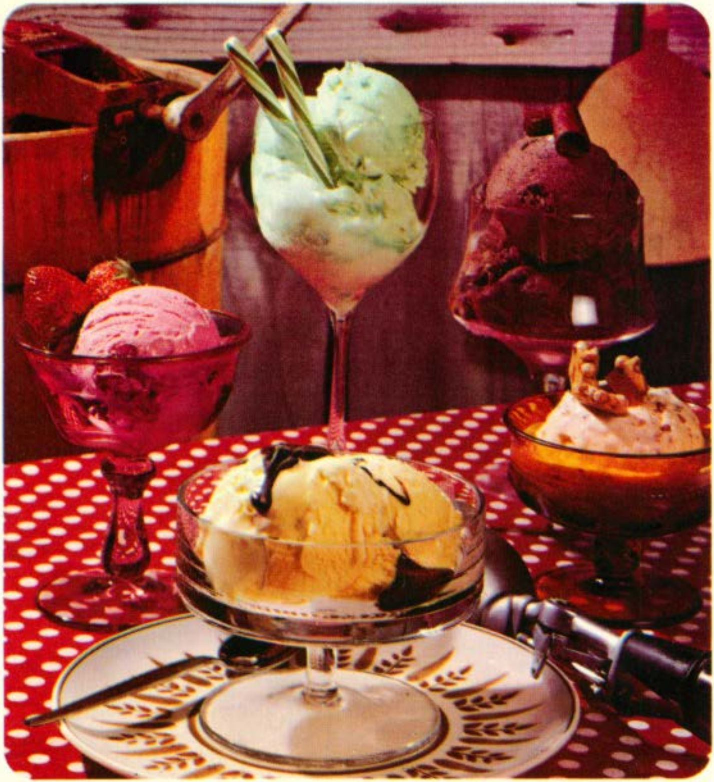
Pour into freezer can; put dasher in place. Cover can and adjust crank. Place can in freezer tub. Fill freezer ⅓ full of ice; add remaining ice alternately with layers of rock salt (6 parts ice to 1 part rock salt). Turn crank until it turns with difficulty. Draw off water. Remove lid; take out dasher. Pack mixture down. Replace lid; repack ice and rock salt. Let ripen several hours.

**For refrigerator:** Mix sugar, salt, milk and egg yolks. Cook over medium heat, stirring constantly, just until bubbles appear around edge of mixture. Cool. Stir in vanilla.

Pour into refrigerator tray. Freeze until mushy, ½ to 1 hour. In chilled bowl, beat cream until soft peaks form. Spoon partially frozen mixture into another chilled bowl; beat until smooth. Fold in whipped cream.

Pour into 2 refrigerator trays; freeze 3 hours or until firm, stirring often during first hour. Cover with waxed paper to prevent crystals from forming. **1 quart.**

# ICE-CREAM FLAVOR VARIATIONS



# ICE-CREAM FLAVOR VARIATIONS

Vary the basic recipe for Homemade Ice Cream *(FAVORITE FAMILY DESSERTS,* back of contents card) to make any of these delightful flavors.

**Chocolate Ice Cream:** Decrease vanilla to 1 teaspoon and increase sugar to 1 cup. Stir 2 ounces melted unsweetened chocolate into hot milk mixture in saucepan.

**Fresh Peach Ice Cream:** Decrease vanilla to 1 teaspoon. Mash 4 or 5 peeled ripe peaches to measure 2 cups; stir ½ cup sugar into peaches. After adding cream, stir in peach mixture.

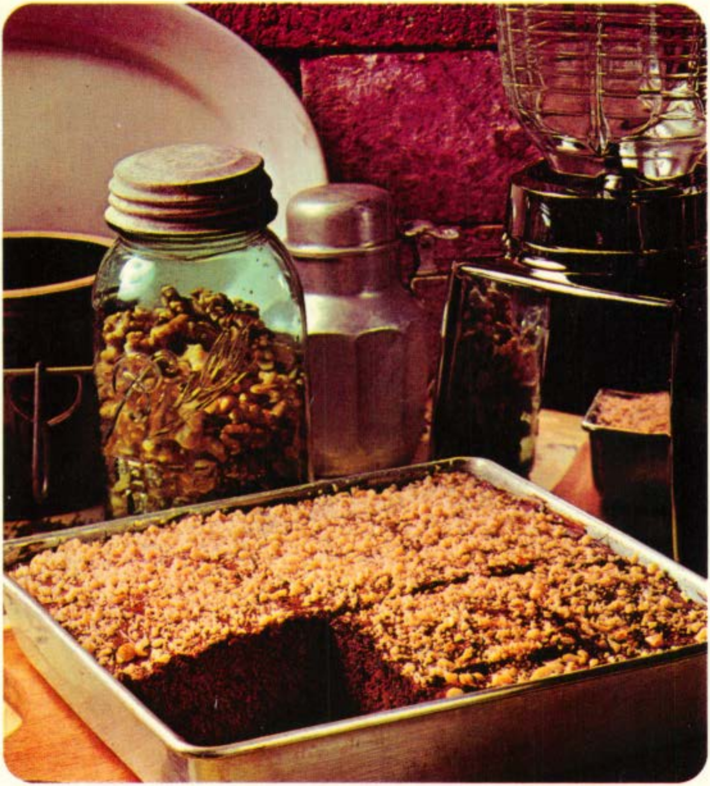
**Frozen Custard Ice Cream:** Decrease salt to ⅛ teaspoon and whipping cream to 1 cup.

**Frozen Strawberry Ice Cream:** Decrease vanilla to 1 teaspoon. Thaw 1 package (16 ounces) frozen strawberry halves. After adding cream, stir in strawberries. Add few drops red food color if you wish.

**Nut Brittle Ice Cream:** After adding cream, stir in 1 cup crushed almonds, pecans or peanut brittle.

**Peppermint Ice Cream:** Decrease vanilla to 1 teaspoon. After adding cream, stir in ½ cup crushed peppermint candy sticks. Add few drops green or red food color if you wish.

# BLENDER DOUBLE FUDGE CAKE



# BLENDER DOUBLE FUDGE CAKE

**¼ cup nuts**
**1 egg**
**3 tablespoons shortening**
**1 cup milk**
**3 envelopes (1 ounce each) premelted unsweetened chocolate**
**½ teaspoon vanilla**
**1¼ cups Gold Medal flour***
**1⅓ cups sugar**
**1¼ teaspoons baking powder**
**½ teaspoon salt**
**¼ teaspoon soda**
**½ cup semisweet chocolate pieces**

Heat oven to 350°. Grease and flour baking pan, 9x9x2 inches. Measure nuts into blender; chop on low speed. Set nuts aside. In order listed, measure remaining ingredients except chocolate pieces into blender.

Blend 30 seconds on high speed, stopping blender occasionally to scrape sides with rubber spatula. (Batter may be slightly lumpy.) Pour batter into pan.

Bake about 35 minutes or until wooden pick inserted in center comes out clean. Immediately sprinkle chocolate pieces over cake. Place baking sheet over pan so contained heat will soften chocolate pieces. Spread softened chocolate evenly over cake; sprinkle with reserved nuts. Serve warm.

*If using self-rising flour, omit baking powder and salt.

*To prepare cake with electric mixer, measure all ingredients except nuts and chocolate pieces into large mixer bowl. Blend ½ minute on low speed, scraping bowl constantly. Beat 3 minutes high speed, scraping bowl occasionally. Bake as directed.*

# BONNIE BUTTER CAKE

## BONNIE BUTTER CAKE

**⅔ cup butter or margarine, softened**
**1¾ cups sugar**
**2 eggs**
**1½ teaspoons vanilla**
**2¾ cups Gold Medal flour***
**2½ teaspoons baking powder**
**1 teaspoon salt**
**1¼ cups milk**
**French Silk Frosting (below)**

Heat oven to 350°. Grease and flour baking pan, 13x9x2 inches, or 3 round layer pans, 8x1½ inches. In large mixer bowl, mix butter, sugar, eggs and vanilla until fluffy. Beat 5 minutes on high speed, scraping bowl occasionally.

On low speed, mix in flour, baking powder and salt alternately with milk. Pour batter into pan(s).

Bake oblong 45 to 50 minutes, layers 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool cake. Frost with French Silk Frosting.

*If using self-rising flour, omit baking powder and salt.

### French Silk Frosting

**2⅔ cups confectioners' sugar**
**⅔ cup soft butter**
**2 ounces melted unsweetened chocolate (cool)**
**¾ teaspoon vanilla**
**2 tablespoons milk**

In small mixer bowl, blend sugar, butter, chocolate and vanilla on low speed. Slowly add milk; beat until smooth.

# DAFFODIL CAKE

## DAFFODIL CAKE

**1 cup Softasilk cake flour**
**¾ cup plus 2 tablespoons sugar**
**12 eggs whites (1½ cups)**
**1½ teaspoons cream of tartar**
**¼ teaspoon salt**
**¾ cup sugar**
**6 egg yolks**
**1½ teaspoons vanilla**
**½ teaspoon almond extract**
**Lemon Glaze (below)**

Heat oven to 375°. Stir together flour and ¾ cup plus 2 tablespoons sugar; set aside.

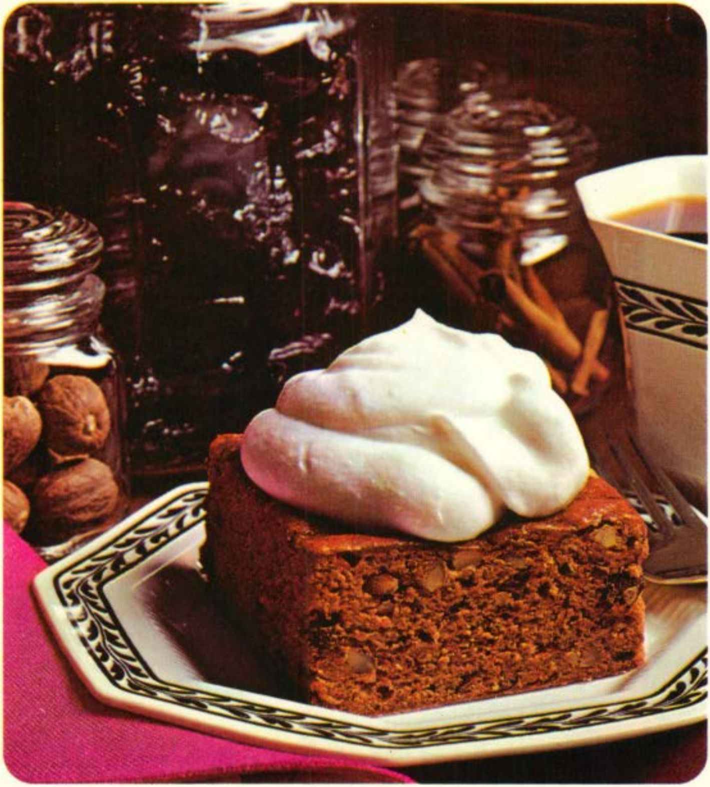
In large mixer bowl, beat egg whites, cream of tartar and salt until foamy. On high speed, beat in remaining ¾ cup sugar, 2 tablespoons at a time, until meringue holds stiff peaks. In small mixer bowl, beat egg yolks until very thick and lemon colored. Gently fold flavorings into meringue.

Sprinkle flour-sugar mixture, ¼ at a time, over meringue, folding in gently just until flour-sugar mixture disappears. Pour half the batter into another bowl; gently fold in egg yolks. Spoon yellow and white batters alternately into ungreased tube pan, 10x4 inches. Gently cut through batters to swirl.

Bake on bottom shelf of oven about 40 minutes or until top springs back when touched. Invert pan on funnel; let hang until cake is cool. Spread with glaze.

**Lemon Glaze:** Blend 1 cup confectioners' sugar, ½ teaspoon grated lemon peel, 1 teaspoon lemon juice, about 2 tablespoons milk and 1 drop yellow food color.

# JACK HORNER PRUNE CAKE



# JACK HORNER PRUNE CAKE

**1 cup boiling water**
**1 cup cut-up uncooked prunes**
**2 cups Gold Medal flour***
**1½ cups sugar**
**1¼ teaspoons soda**
**1 teaspoon salt**
**1 teaspoon cinnamon**
**1 teaspoon nutmeg**
**1 teaspoon cloves**
**1 teaspoon vanilla**
**½ cup salad oil**
**3 eggs**
**1 cup chopped nuts**

Pour boiling water over prunes; let stand 2 hours.

Heat oven to 350°. Grease and flour baking pan, 13x9x2 inches. Into large mixer bowl, measure prune mixture and remaining ingredients.

Blend 1 minute on low speed, scraping bowl constantly. Beat 2 minutes medium speed, scraping bowl occasionally. Pour batter into pan.

Bake 45 to 50 minutes or until wooden pick inserted in center comes out clean.

*If using self-rising flour, decrease soda to ½ teaspoon and omit salt.

**Prune Cupcakes:** Heat oven to 400°. Fill paper-lined muffin cups ⅔ full with batter. Bake 20 to 25 minutes. **24 cupcakes.**

**Orange Prune Cake:** Add 2 tablespoons grated orange peel to batter; frost cooled cake with an orange butter icing.

# APPLE DUMPLINGS

# APPLE DUMPLINGS

**2 sticks or 1 packet of our pie crust mix**
**6 baking apples (each about 3 inches in diameter), pared and cored**
**3 tablespoons raisins**
**3 tablespoons chopped nuts**
**2 cups brown sugar (packed)**
**1 cup water**
**Sweetened whipped cream**

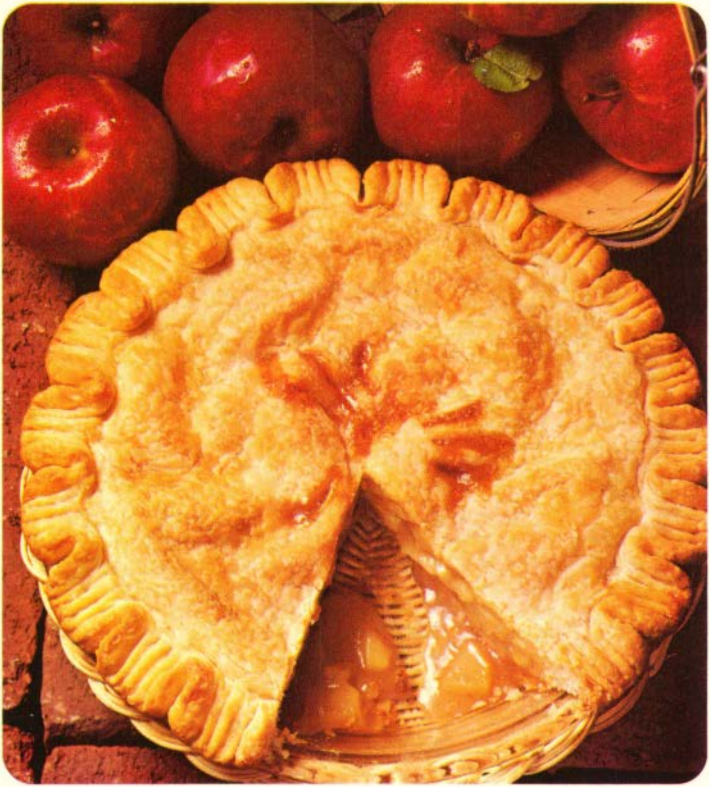
Heat oven to 425°. Prepare pastry for Two-crust Pie as directed on package except—on lightly floured board, roll ⅔ of dough into 14-inch square; cut into 4 squares. Roll remaining dough into rectangle, 14x7 inches; cut into 2 squares. Place an apple on each square.

Mix raisins and nuts; fill center of each apple. Moisten corners of square; bring 2 opposite corners of pastry up over apple and press together. Fold in sides of remaining corners; bring corners up over apple and press together. Place dumplings in ungreased baking dish, 11½x7½x1½ inches.

Heat sugar and water to boiling; carefully pour around dumplings. Bake about 40 minutes or until crust is brown and apples are tender when pricked with fork. Spoon syrup over apples 2 or 3 times during baking. Serve warm or cool with whipped cream. **6 servings.**

**Peach Dumplings:** Substitute 6 peaches, peeled, halved and pitted, for the apples, and ¼ cup cranberry relish for the raisins and nuts. Fill centers of each 2 peach halves with relish.

# FRESH APPLE PIE



## FRESH APPLE PIE

**2 sticks or 1 packet of our pie crust mix**
**¾ cup sugar**
**¼ cup Gold Medal flour**
**½ teaspoon nutmeg**
**½ teaspoon cinnamon**
**Dash salt**
**6 cups thinly sliced pared tart apples (about 5 medium)**
**2 tablespoons butter or margarine**

Heat oven to 425°. Prepare pastry for 9-inch Two-crust Pie as directed on package. Stir together sugar, flour, nutmeg, cinnamon and salt. Mix lightly with apples. Pour into pastry-lined pie pan. Dot with butter.

Cover with top crust which has slits cut in it; seal and flute. Cover edge with 2- to 3-inch strip of aluminum foil to prevent excessive browning; remove foil last 15 minutes of baking.

Bake 40 to 50 minutes or until crust is brown and juice begins to bubble through slits in crust. Serve warm.

**Apple-Cheese Surprise Pie:** Pour half of apple mixture into pastry-lined pie pan. Top with 5 slices (1 ounce each) process American cheese. Cover cheese with remaining apple mixture. Bake 40 to 45 minutes.

**Green Apple Pie:** Increase sugar to 1¼ cups and use green apples.

# BLUSHING PEACH FRIED PIES

## BLUSHING PEACH FRIED PIES

**2 sticks or 1 packet of our pie crust mix**
**1 can (29 ounces) peach slices, drained**
**1 tablespoon red cinnamon candies**
**2 tablespoons granulated sugar**
**1½ tablespoons cornstarch**
**Confectioners' sugar**

In deep fat fryer or heavy kettle, heat salad oil (3 to 4 inches) to 375°. Prepare pastry for Two-crust Pie as directed on package except—after rolling pastry, cut into sixteen 4½-inch rounds.

Stir together peach slices, candies, granulated sugar and cornstarch. Place about 1 tablespoon fruit mixture on half of each round. Moisten edge of pastry; fold over fruit and press edges with fork to seal.

Fry in hot oil, turning once, until golden brown, about 5 minutes. Drain pies on paper towels. Sprinkle with confectioners' sugar. Serve hot or cool. **16 fried pies.**

**Mincemeat Fried Pies:** Omit peaches, candies, granulated sugar and cornstarch; place about 1 tablespoon prepared mincemeat and 1 teaspoon shredded Cheddar cheese on each round.

*These tender, crusty little pies can be fried in an electric skillet in 1 inch oil.*

# LEMON MERINGUE PIE

# LEMON MERINGUE PIE

**1 stick or ½ packet of our pie crust mix**
**1½ cups sugar**
**⅓ cup plus 1 tablespoon cornstarch**
**1½ cups water**
**3 eggs yolks, slightly beaten**
**3 tablespoons butter or margarine**
**2 teaspoons grated lemon peel**
**½ cup lemon juice**
**2 drops yellow food color**
**Meringue (below)**

Prepare 9-inch Baked Pie Shell as directed on package. Heat oven to 400°. In medium saucepan, mix sugar and cornstarch. Gradually stir in water. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute.

Gradually stir at least half the hot mixture into egg yolks. Blend into hot mixture in pan. Boil and stir 1 minute. Remove from heat; stir in butter, lemon peel, juice and food color. Pour into baked pie shell.

Heap meringue onto hot pie filling; spread over filling, carefully sealing meringue to edge of crust to prevent shrinking or weeping. Bake about 10 minutes or until delicate brown. Cool away from draft.

**Meringue:** Beat 3 egg whites and ¼ teaspoon cream of tartar until foamy. Beat in 6 tablespoons sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Beat in ½ teaspoon vanilla.

# ORANGE-CHERRY PIE

## ORANGE-CHERRY PIE

**2 sticks or 1 packet of our pie crust mix**
**1 tablespoon finely shredded orange peel**
**1 can (21 ounces) cherry pie filling**
**½ cup confectioners' sugar**
**1 teaspoon shredded orange peel**
**1 tablespoon orange juice**
**Orange Glaze (below)**

Heat oven to 425°. Prepare pastry for 8-inch Two-crust Pie as directed on package except—add 1 tablespoon orange peel. Mix remaining ingredients except Orange Glaze. Pour into pastry-lined pie pan. Cut second half of pastry into eight ½-inch strips.

Place four pastry strips 1 inch apart across filling. Beginning at side, weave first cross strip, folding back alternate strips going the other way. Continue weaving until lattice is complete.

Fold lower crust over ends of pastry strips, building up edge; seal and flute. Cover edge with 2- to 3-inch strip of aluminum foil to prevent excessive browning; remove foil last 15 minutes of baking. Bake 35 to 40 minutes. Spoon Orange Glaze over warm pie.

**Orange Glaze:** Blend ½ cup confectioners' sugar, 2 teaspoons finely shredded orange peel and 1 tablespoon orange juice.

## STRAWBERRY PIES

## STRAWBERRY MINUTE PIE

**1 stick or ½ packet of our pie crust mix**
**1 cup boiling water**
**1 package (3 ounces) strawberry-flavored gelatin**
**1 package (16 ounces) frozen sliced strawberries**

Prepare 8-inch Baked Pie Shell as directed on package. Pour boiling water over gelatin; stir to dissolve. Add frozen strawberries; stir to break berries apart. When mixture is partially set, pour into baked pie shell. Chill until set. If you wish, serve with sweetened whipped cream.

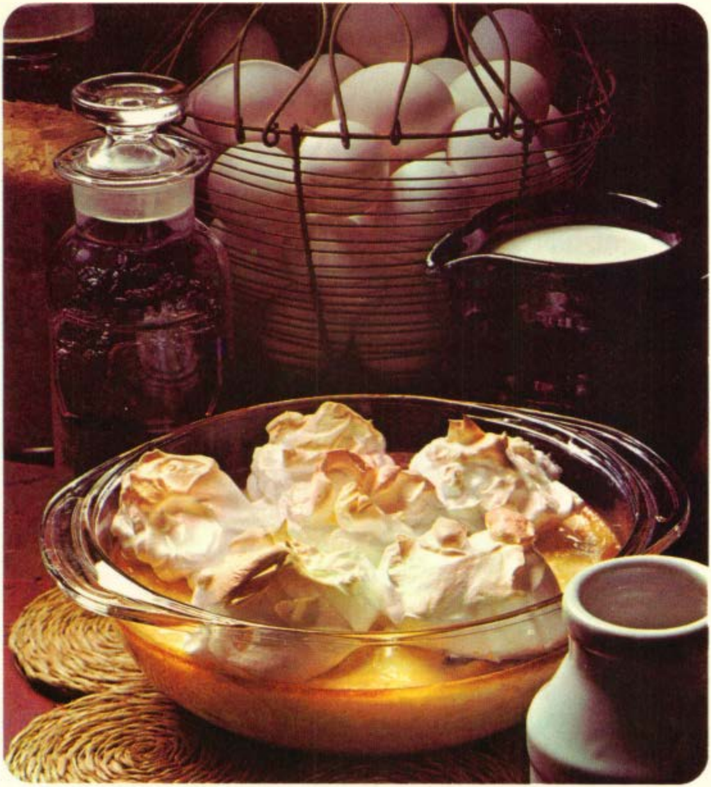
**Raspberry Minute Pie:** Substitute 1 package (3 ounces) raspberry-flavored gelatin for the strawberry-flavored gelatin and 2 packages (10 ounces each) frozen raspberries for the strawberries.

## STRAWBERRY COCONUT PIE

**1 stick or ½ packet of our pie crust mix**
**1 envelope (about 2 ounces) dessert topping mix**
**1 can (3½ ounces) flaked coconut**
**1 can of our vanilla ready-to-serve pudding (2 cups)**
**Sweetened sliced strawberries**

Prepare 9-inch Baked Pie Shell as directed on package. Prepare topping mix as directed on package. Fold topping and 1 cup of the coconut into pudding. Pour mixture into baked pie shell. Sprinkle remaining coconut on top. Chill at least 2 hours or until set. Just before serving, arrange strawberries on top.

# BAKED RICE PUDDING



# BAKED RICE PUDDING

½ cup uncooked regular rice
1 cup water
½ cup sugar
1 tablespoon cornstarch
Dash salt
2 eggs, separated
2½ cups milk
1 tablespoon lemon juice
½ cup raisins
¼ cup sugar

In medium saucepan, stir together rice and water. Heat to boiling, stirring once or twice. Reduce heat; cover and simmer 15 minutes without removing cover or stirring. All water should be absorbed.

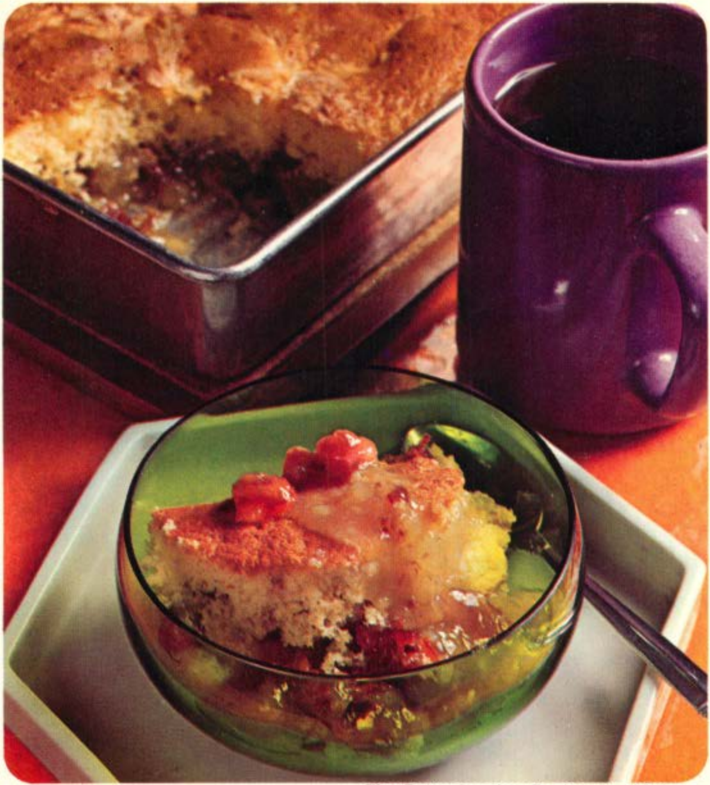
Heat oven to 350°. In mixing bowl, mix ½ cup sugar, the cornstarch and salt. Beat egg yolks slightly. Add yolks and milk to sugar mixture; beat with rotary beater. Stir in cooked rice, lemon juice and raisins.

Pour into ungreased 1½-quart casserole. Place in pan of very hot water (1 inch deep). Bake about 1½ hours, stirring occasionally, or until pudding is creamy and most of liquid is absorbed. Remove casserole from oven, but not from pan of hot water.

Increase oven temperature to 400°. Beat egg whites until foamy. Beat in ¼ cup sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Drop by spoonfuls onto pudding. Bake 8 to 10 minutes or until meringue is golden brown. Serve warm. **6 to 8 servings.**

*Creamy rice pudding with a baked-on meringue.*

# PUDDING CAKES



## LEMON PUDDING CAKES

Prepare our lemon pudding cake mix as directed on package and, for a change, prepare one of these variations:

- Sprinkle ¼ cup chopped nuts and ¼ cup cut-up dates over batter before adding pudding. Bake 30 to 35 minutes.
- Slice 1 large ripe banana over batter before adding pudding. Bake 25 to 30 minutes.

## HOT FUDGE PUDDING CAKE

**1 cup Gold Medal flour***
**¾ cup granulated sugar**
**2 tablespoons cocoa**
**2 teaspoons baking powder**
**¼ teaspoon salt**
**½ cup milk**
**2 tablespoons shortening, melted**
**1 cup chopped nuts**
**1 cup brown sugar (packed)**
**¼ cup cocoa**
**1¾ cups hot water**

Heat oven to 350°. In mixing bowl, mix flour, granulated sugar, 2 tablespoons cocoa, the baking powder and salt. Stir in milk, shortening and nuts. Pour batter into ungreased baking pan, 9x9x2 inches. Stir together brown sugar and ¼ cup cocoa; sprinkle over batter in pan. Pour hot water on batter.

Bake 45 minutes. While hot, cut pudding into squares; invert onto dessert plates and spoon sauce over each. Serve warm and, if you wish, with whipped cream. **9 servings.**

*If using self-rising flour, omit baking powder and salt.

# STEAMED GINGER PUDDING

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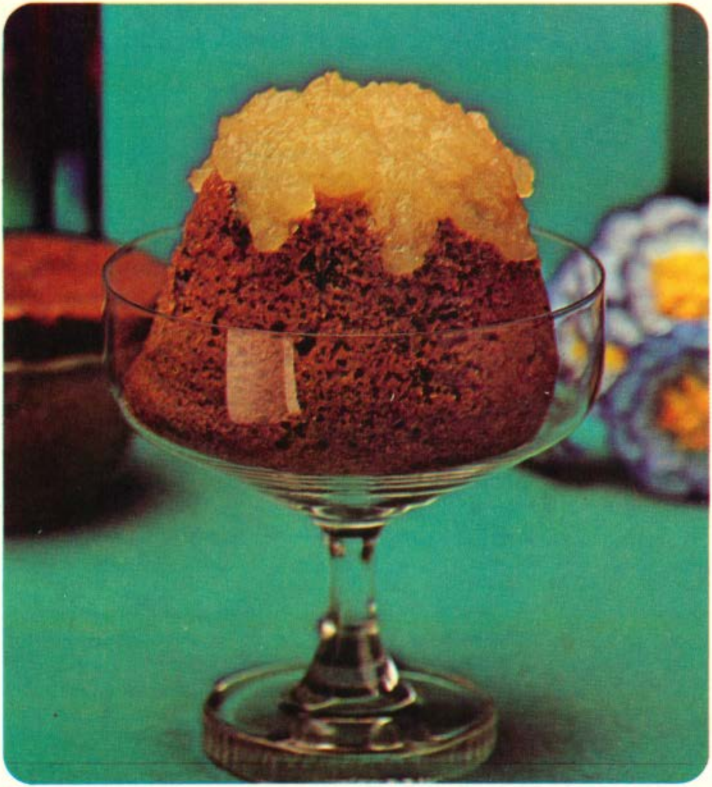

## STEAMED GINGER PUDDING

**1 package of our gingerbread mix**
**1 cup applesauce**
**¼ cup water**
**1 cup raisins**
**Warm applesauce or Hard Sauce (below)**

Grease ten 6-ounce custard cups or three 2½-cup cans. In large mixer bowl, blend gingerbread mix (dry), applesauce and water. Beat 2 minutes on medium speed, scraping bowl frequently. Stir in raisins. Divide batter among cups.

Place rack in Dutch oven and pour boiling water into pan up to level of rack. Place filled cups on rack (water should not touch cups); cover Dutch oven. Keep water boiling over low heat to steam pudding in cups 30 minutes, cans 1½ hours, or until wooden pick inserted in center comes out clean.

Remove from cups. If using cans, remove pudding and slice. Serve warm with applesauce or Hard Sauce.

**Hard Sauce:** In small mixer bowl, blend ½ cup soft butter, 1 egg white and ½ package of our creamy white frosting mix (about 1½ cups). Beat on high speed 1 minute or until light and fluffy. Blend in ½ teaspoon rum flavoring. Chill until hard. **2 cups sauce.**

*To reheat pudding, wrap in aluminum foil and heat in 400° oven 15 to 20 minutes.*

# BLUEBERRY CHEESECAKE

## BLUEBERRY CHEESECAKE

**1¼ cups graham cracker crumbs (about 16)**
**¼ cup sugar**
**½ cup butter, softened**
**2 eggs**
**½ cup sugar**
**1 package (8 ounces) cream cheese, softened**
**1 teaspoon vanilla**
**Cinnamon**
**½ cup sugar**
**2 tablespoons cornstarch**
**1 can (15 ounces) blueberries, drained (reserve liquid)**
**2 tablespoons lemon juice**
**Sweetened whipped cream**

Heat oven to 300°. Mix crumbs, ¼ cup sugar and the butter; press firmly and evenly in bottom of ungreased baking pan, 9x9x2 inches.

Beat eggs until thick and lemon colored; beat in ½ cup sugar, the cream cheese and vanilla until smooth. Pour over crumb mixture. Bake 30 minutes. Sprinkle cinnamon on top; cool.

In saucepan, mix ½ cup sugar and the cornstarch. Stir in reserved blueberry liquid and lemon juice. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat; stir in blueberries. Cool.

Pour over cream cheese mixture. Chill at least 8 hours. Serve with sweetened whipped cream. **9 to 12 servings.**

**Quick Blueberry Cheesecake:** Substitute 1 can (21 ounces) blueberry pie filling for the cooked blueberry mixture. Stir 2 tablespoons lemon juice into pie filling.

# MILK CHOCOLATE TORTE

# MILK CHOCOLATE TORTE

**1 package of our milk chocolate frosting mix**
**1½ cups whipping cream**
**1 package of our milk chocolate cake mix**
**1 can (5 ounces) diced roasted almonds**
**Milk Chocolate Sauce (below)**

Heat oven to 350°. In small mixer bowl, chill frosting mix (dry) and whipping cream 1 hour. Grease and flour jelly roll pan, 15½x10½x1 inch. Prepare cake mix as directed on package. Pour batter into pan. Bake 20 to 25 minutes. Cool 10 minutes; remove from pan and cool completely.

Cut cake crosswise in half. Blend frosting mix and cream; beat until stiff. Fill layers with half the frosting mixture and almonds. Top cake with remaining frosting mixture and almonds. Freeze at least 8 hours. Cut into 3x1½-inch pieces. Serve with warm sauce. **15 servings.**

## Milk Chocolate Sauce

**1 package of our milk chocolate frosting mix**
**3 tablespoons butter or margarine, softened**
**2 tablespoons light corn syrup**
**⅔ cup milk**

In top of double boiler over rapidly boiling water, heat all ingredients, stirring occasionally, 5 minutes.

# ROCKY ROAD DESSERTS

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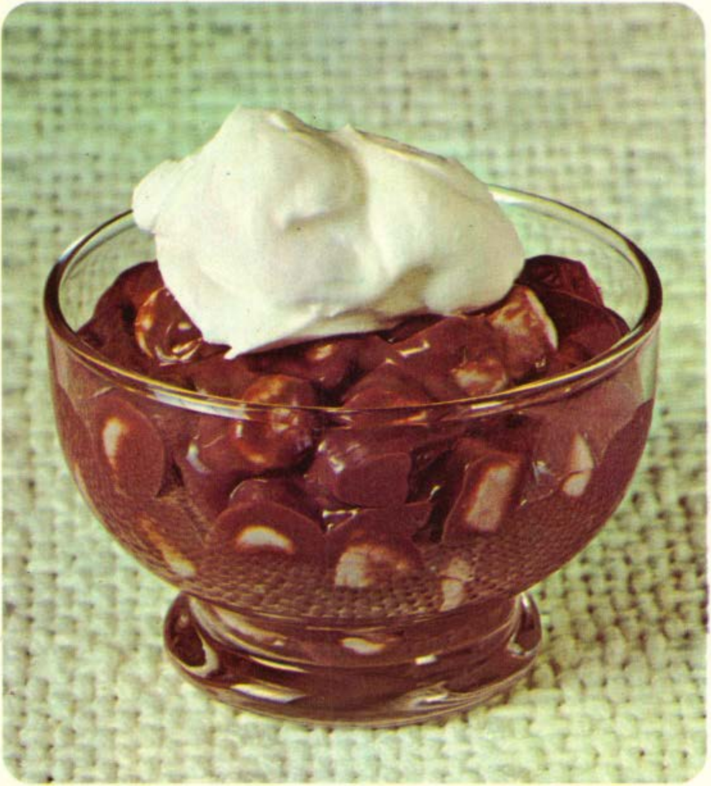


## CHOCOLATE ROCKY ROAD PUDDING

**1 can of our chocolate ready-to-serve pudding (2 cups)**

**1½ cups miniature marshmallows**

**Whipped cream**

Mix pudding and marshmallows; spoon into serving dishes. Garnish with whipped cream and, if you wish, with pecan halves. **4 or 5 servings.**

## ROCKY ROAD PARFAITS

**1 package (about 4½ ounces) chocolate pudding and pie filling**

**½ cup marshmallow crème**

**2 tablespoons diced roasted almonds**

Prepare pudding and pie filling as directed on package. Cool and chill. In each of 4 parfait glasses, alternate layers of pudding and marshmallow crème, beginning and ending with pudding. Chill at least ½ hour. Just before serving, sprinkle almonds on top. **4 servings.**

## FROZEN STRAWBERRY ROCKY ROAD

**1 quart strawberries**

**5 marshmallows, cut into quarters**

**½ cup sugar**

**1 cup chilled whipping cream**

Crush strawberries; stir in marshmallows and sugar. Let stand about 1 hour. Beat cream until soft peaks form; fold into strawberry mixture. Pour into 2 refrigerator trays. Freeze until firm, stirring 3 or 4 times. **8 servings.**

## SHORTCAKES

## PINEAPPLE-STRAWBERRY SHORTCAKE

**1 package of our pineapple upside-down cake mix**

**1 package (16 ounces) frozen sliced strawberries, thawed**

**1 cup chilled whipping cream**

Grease and flour baking pan, 8x8x2 or 9x9x2 inches. Prepare Cake Mix as directed in step 2 on package except—add ½ cup of the Topping Mix to dry mix; reserve remaining Topping Mix. Pour batter into pan.

Bake 35 to 40 minutes or until wooden pick inserted in center comes out clean. Cool.

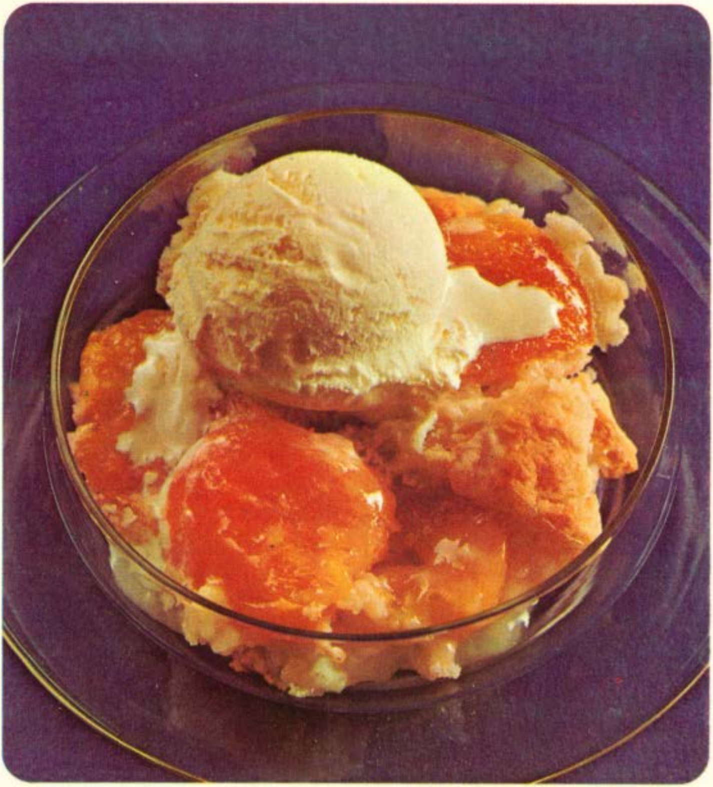
Mix pineapple and strawberries. Cut cake into squares; split squares horizontally. In chilled bowl, beat whipping cream and the reserved topping until stiff. Fill and top squares with fruit mixture; garnish with whipped cream mixture. **9 servings.**

## GERMAN PEACH SHORTCAKE

Heat oven to 350°. Grease and flour 2 loaf pans, 9x5x3 inches. Prepare our German chocolate cake mix as directed on package except—use 2 tablespoons less water. Pour batter into pans.

Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool. Sprinkle loaves with confectioners' sugar. Serve slices of cake with sweetened whipped cream and fresh peach slices.

## COBBLERS



## APRICOT COBBLE-UP

- **1 cup Bisquick baking mix**
- **⅓ cup milk**
- **1 tablespoon brown sugar**
- **1 tablespoon soft butter or margarine**
- **¼ teaspoon nutmeg**
- **1 can (17 ounces) apricot halves**
- **Ice cream**

Heat oven to 400°. Mix all ingredients except apricot halves and ice cream with fork to a soft dough. Spread in ungreased baking pan, 8x8x2 inches. Pour apricots (with syrup) over batter. Bake 25 to 30 minutes. Serve warm with ice cream. **4 to 6 servings.**

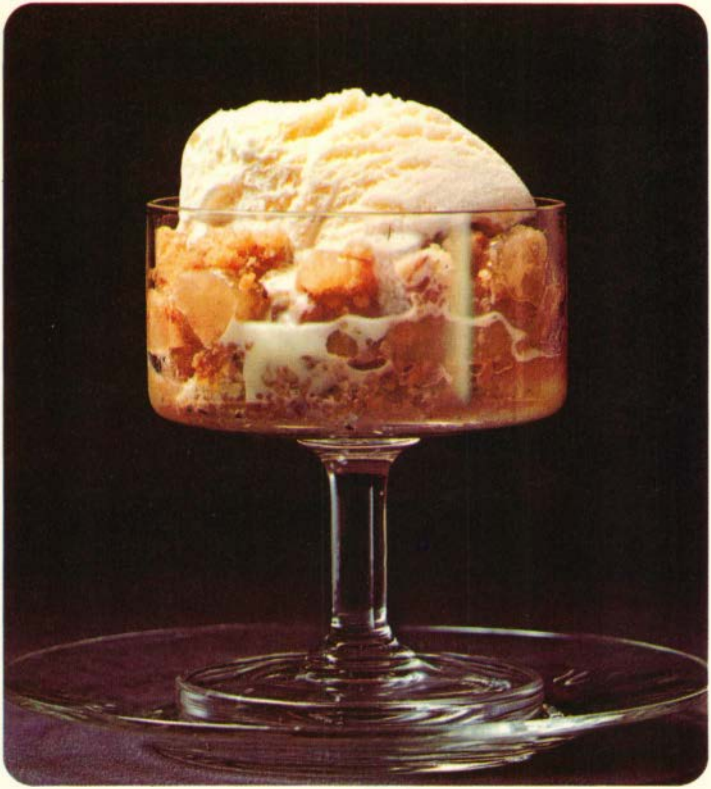
## CHERRY COBBLER

- **1 can (21 ounces) cherry pie filling**
- **½ teaspoon almond extract**
- **1 cup Bisquick baking mix**
- **1 tablespoon sugar**
- **¼ cup milk**
- **1 tablespoon soft butter**
- **2 tablespoons toasted slivered blanched almonds**
- **Light cream**

Heat oven to 400°. In ungreased 1½-quart casserole, mix pie filling and almond extract. Place in oven 15 minutes or until hot and bubbly. Mix baking mix, sugar, milk and butter with fork to soft dough; beat vigorously 20 strokes. Stir in almonds.

Drop dough by spoonfuls in 6 portions onto hot cherry mixture. Bake 20 to 25 minutes or until topping is light brown. Serve warm with light cream. **6 servings.**

# APPLE CRISP



# APPLE CRISP

**Butter Crunch (below)**
**1 can (21 ounces) apple pie filling**
**1 teaspoon lemon juice**
**½ teaspoon cinnamon**
**1 or 2 drops aromatic bitters, if desired**
**Vanilla ice cream**

Prepare Butter Crunch. Heat oven to 450°. In ungreased 9-inch pie pan or baking dish, 8x8x2 inches, mix pie filling, lemon juice, cinnamon and bitters. Sprinkle 1 cup of the Butter Crunch evenly over top.

Bake 10 minutes or until top is light golden and bubbly. Serve warm with ice cream. **4 servings.**

## Butter Crunch

**½ cup butter or margarine**
**¼ cup brown sugar (packed)**
**1 cup Gold Medal flour**
**½ cup chopped pecans, walnuts or coconut**

Heat oven to 400°. Mix all ingredients with hands. Spread in ungreased baking pan, 13x9x2 inches. Bake 15 minutes; stir with spoon. Store in covered container in refrigerator. **2 cups.**

**Pineapple Crisp:** Substitute 1 can (22 ounces) pineapple pie filling for the apple pie filling.

# CRANBERRY PUFFS

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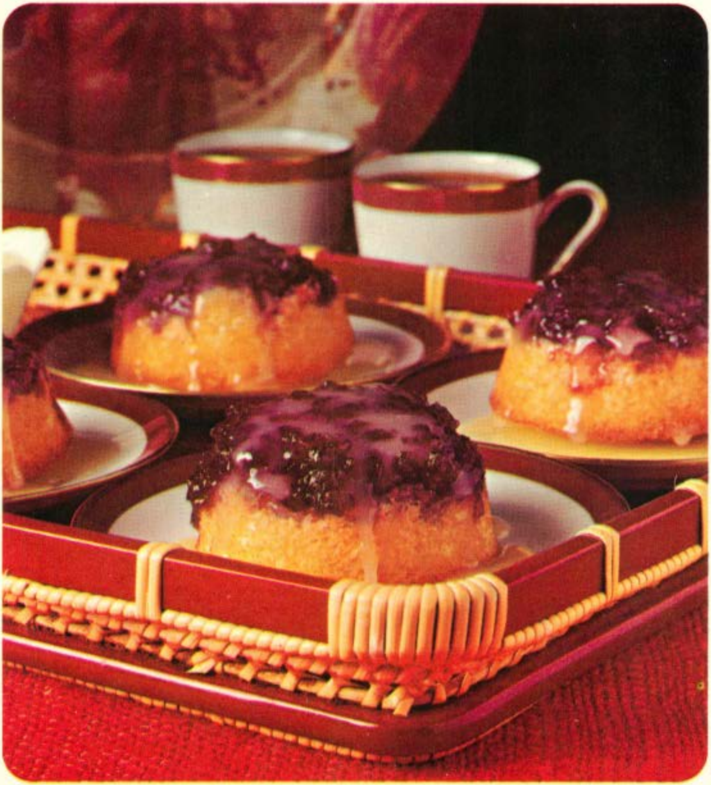

## CRANBERRY PUFFS

| | |
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| **1 cup cranberry-orange relish** | **1 egg** |
| **1 cup Bisquick baking mix** | **⅓ cup milk** |
| **¼ cup sugar** | **Butter Sauce (below)** |

Heat oven to 400°. Grease 8 large muffin cups. Spoon about 2 tablespoons cranberry-orange relish into each cup. Mix remaining ingredients except Butter Sauce with spoon; beat vigorously ½ minute. Fill muffin cups ⅔ full with batter.

Bake about 15 minutes or until tops are golden. Invert puffs onto wire rack. Serve warm with Butter Sauce. **8 servings.**

### Butter Sauce

Heat ½ cup sugar and ¼ cup light cream to boiling, stirring constantly. Remove from heat. With rotary beater, beat in ¼ cup butter or margarine and ½ teaspoon vanilla.

**Blueberry Puffs:** Substitute mixture of ⅓ cup sugar and ¾ cup fresh or canned blueberries, drained, for the cranberry-orange relish.

**Cranberry Cake:** Spread cranberry-orange relish in greased baking pan, 8x8x2 inches. Pour batter over relish. Bake 20 to 25 minutes. Cut into squares. **9 servings.**

# CARROT COOKIES

# CARROT COOKIES

- **1 cup shortening (part soft butter)**
- **¾ cup sugar**
- **2 eggs**
- **1 cup mashed cooked carrots**
- **2 cups Gold Medal flour***
- **2 teaspoons baking powder**
- **½ teaspoon salt**
- **¾ cup shredded coconut**
- **Orange Butter Icing (below)**

Heat oven to 400°. Mix shortening, sugar, eggs and carrots. Blend in flour, baking powder and salt. Stir in coconut. Drop dough by teaspoonfuls about 2 inches apart onto lightly greased baking sheet.

Bake 8 to 10 minutes or until no imprint remains when touched lightly. Immediately remove from baking sheet. Cool. Frost with Orange Butter Icing. **4 dozen cookies.**

*If using self-rising flour, omit baking powder and salt.

## Orange Butter Icing

- **3 tablespoons soft butter or margarine**
- **1½ cups confectioners' sugar**
- **2 teaspoons grated orange peel**
- **About 1 tablespoon orange juice**

Blend butter and sugar. Stir in orange peel and juice. Beat until frosting is smooth and of spreading consistency.

*Next time you prepare carrots for dinner, cook an extra cupful for these moist, golden cookies.*

# CHERRY COOKIES

## CHERRY BLINKS

**1 cup Gold Medal flour***
**½ teaspoon baking powder**
**¼ teaspoon soda**
**¼ teaspoon salt**
**½ cup sugar**
**⅓ cup shortening**
**1 egg**
**1½ tablespoons milk**
**½ teaspoon vanilla**
**½ cup raisins or cut-up dates**
**½ cup chopped nuts**
**1½ cups Wheaties cereal, crushed**
**Candied or maraschino cherry halves**

Heat oven to 375°. Mix flour, baking powder, soda, salt, sugar, shortening, egg, milk and vanilla. Stir in raisins and nuts. Drop dough by teaspoonfuls into cereal; roll gently until completely coated. Place balls 2 inches apart on greased baking sheet. Top each with a piece of cherry. Bake 10 to 12 minutes. **3 dozen cookies.**

*If using self-rising flour, omit baking powder, soda and salt.

## CHERRY ALMOND BARS

Heat oven to 350°. Cut ½ cup butter or margarine, softened, into 1 package of our cherry chip cake mix (dry). Pat mixture in bottom of ungreased jelly roll pan, 15½x10½x1 inch. Bake 5 minutes.

Prepare our cherry fluff frosting mix as directed on package. Spread frosting on baked layer; sprinkle ¼ cup slivered almonds on top. Bake 20 minutes. Cool. Cut into bars, 3x1 inch. **About 4 dozen cookies.**

# DATE COOKIES

## DATE MERINGUE SQUARES

**1 package (8 ounces) pitted dates, cut up**
**2 tablespoons sugar**
**¾ cup water**
**¼ cup chopped nuts**
**½ cup butter, softened**
**1 package of our devils food cake mix**
**1 package of our fluffy white frosting mix**

Cook dates, sugar and water over low heat, stirring constantly, until thick, about 7 minutes. Stir in nuts. Cool.

Heat oven to 350°. Grease and flour jelly roll pan, 15½x10½x 1 inch. Cut butter into cake mix (dry) until crumbly; reserve ⅓ cup mixture. Pat remaining mixture in pan. Bake 10 to 12 minutes or until light brown.

Prepare frosting mix as directed on package. Spread date mixture on baked layer; cover with frosting. Top with reserved cake mixture. Bake 25 minutes or until topping is golden brown. Cool. Cut into 1½-inch squares. **70 cookies.**

## QUICK DATE BAR COOKIES

Prepare our date bar mix as directed on package except — choose one of the following variations:

- **Cherry Date Bars:** Add ¼ cup chopped maraschino cherries, well drained, to the date filling.
- **Coconut-topped Date Bars:** Sprinkle finely chopped coconut over bars before baking.

# FILLED LEMON COOKIES

## FILLED LEMON COOKIES

**¼ cup butter or margarine, softened**
**1 package (8 ounces) cream cheese, softened**
**1 egg**
**¼ teaspoon vanilla**
**1 package of our lemon cake mix**
**Raisin Filling (below)**

In small mixer bowl, beat butter and cheese until light and fluffy. Beat in egg, vanilla and half the cake mix (dry) until smooth. Stir in remaining cake mix. (Dough will be stiff.) Cover; chill ½ hour. Prepare Raisin Filling. Cool.

Heat oven to 375°. Roll about ¼ of dough at a time ⅛ inch thick on lightly floured cloth-covered board. Cut with 1½-inch square cutter.

Place half of the squares on ungreased baking sheet; spoon ½ teaspoon filling on each. Cut ½-inch "X" in center of remaining squares; place on filling and press together. Bake 10 minutes or until very light brown around edges. **About 4 dozen cookies.**

**Raisin Filling:** Simmer ½ cup raisins, ¼ cup apricot preserves and 2 tablespoons water 5 minutes.

# FRUIT COOKIES

## RAISIN SPICE COOKIES

**½ cup shortening**
**1 cup brown sugar (packed)**
**½ cup molasses**
**½ cup buttermilk**
**1 teaspoon vinegar**
**2½ cups Gold Medal flour***
**1 teaspoon soda**
**½ teaspoon salt**
**½ teaspoon ginger**
**½ teaspoon cinnamon**
**Raisins or cut-up citron**

Heat oven to 400°. Mix shortening, sugar, molasses, buttermilk and vinegar. Blend in remaining ingredients except raisins. Drop dough by rounded teaspoonfuls about 2½ inches apart onto ungreased baking sheet. Press raisins on each cookie.

Bake 10 to 12 minutes. Cool 1 minute before removing from baking sheet. **4 dozen cookies.**

*If using self-rising flour, omit soda and salt.

## FIG NUT BARS

**2 eggs**
**½ cup sugar**
**½ teaspoon vanilla**
**½ cup Gold Medal flour**
**½ teaspoon baking powder**
**½ teaspoon salt**
**1½ cups finely cut-up figs**
**1 cup chopped nuts**

Heat oven to 350°. Grease baking pan, 9x9x2 inches. Beat eggs until foamy; beat in sugar and vanilla. Blend in flour, baking powder and salt. Stir in figs and nuts. Spread batter in pan. Bake 25 to 30 minutes. Cool. Cut into bars, 2x1½ inches. **About 2 dozen cookies.**

# OATMEAL COOKIES

## OATSIES

- **2 cups oats**
- **½ cup brown sugar (packed)**
- **½ cup butter or margarine, melted**
- **¼ cup dark corn syrup**
- **½ teaspoon salt**
- **1 teaspoon vanilla**
- **1 package (6 ounces) semi-sweet chocolate pieces, melted**
- **¼ cup chopped nuts**

Heat oven to 400°. Grease baking pan, 9x9x2 inches. In medium bowl, mix oats and brown sugar. Stir together butter, syrup, salt and vanilla; mix thoroughly into oat mixture. Press dough evenly in bottom of pan.

Bake 8 to 10 minutes or until top bubbles. Cool. Spread chocolate on top. Sprinkle nuts on chocolate. Chill 1 hour. Cut into bars, about 2x1 inch. **32 cookies.**

## OATMEAL SHORTBREAD

- **1 cup butter or margarine, softened**
- **½ cup brown sugar (packed)**
- **1 teaspoon vanilla**
- **1 cup Gold Medal flour***
- **½ teaspoon soda**
- **2 cups oats**

Mix butter, sugar and vanilla until fluffy. Mix flour, soda and oats; blend into butter mixture. Cover; chill 1 to 2 hours.

Heat oven to 350°. Roll dough ¼ inch thick on lightly floured board. Cut into 1½-inch rounds or other shapes. Bake on ungreased baking sheet 10 to 12 minutes. **3½ to 4 dozen cookies.**

*Do not use self-rising flour in this recipe.

# CROWD-SIZE ENTERTAINING

**DIVIDER CARD**

# *about* **CROWD-SIZE ENTERTAINING...**

If you're ever in a quandary about what to serve a crowd, recipes tailored to larger numbers may seem like the answer to a prayer. These recipes were designed for oft-occurring situations—from casual buffets for 12 to 24 to the compelling occasion of a family reunion, a teen-age graduation party or a shower for a bride or a mother-to-be.

Each calls for its own kind of special food, but all have a common denominator—informality is the order of the day and guests come to enjoy the company, not to be critical. So don't stand on ceremony! Follow these recipes, tips and the handy food-buying guide, choose appropriate dishes, make sure there's enough of whatever you serve and plan your table and service with care.

Then relax, be flexible and play the occasion as you see it. From main dishes, salads and breads to dessert and coffee or punch, let these recipe cards help you play serene hostess to a crowd for any occasion—pancake breakfast, cocktail party, holiday open house or an important reception.

Cordially,

Betty Crocker

*Pictured: Fruit-slice Cookies (card 17), Deviled Puffs (card 26), Cream Wafers (INTERNATIONAL FAVORITES card 18), Russian Tea Cakes (card 18) and Party Sandwiches (card 14).*

# CROWD-SIZE ENTERTAINING

## MANY-OCCASION MAIN DISHES, SALADS, DESSERTS

1. After-ski Oven Stew 'n Cider
2. Ladies' Seafood Thermidor
3. Tetrazzini Supper
4. Arroz con Pollo for 24
5. Banquet Pork Chops 'n Slaw
6. Pancake Breakfast
    Oven-baked Sausages
7. Hot-in-a-Bun for 48
    Sloppy Franks
    Southern Burgers
8. Oven Omelet Brunch
    Oven Canadian-style Bacon
9. Piquant Salads
    Tossed Green Salad
    Gourmet Potato Salad
10. Shimmering and Sweet Salads
    Golden Apricot Molds
    Frozen Cocktail Salad
11. Easy Tortes
    Date-Nut Torte
    Lemon Macaroon Torte
12. Coffee Cakes
    Apple Cake
    Nutty Muffin Raisin Ring

## CELEBRATIONS

13. Party Sandwich Loaf
14. Party Sandwiches for a Crowd
15. Easy Petits Fours
16. Shower Cakes
17. Fruit-slice Cookies
18. Russian Teacakes
19. Coconut-Apricot Bars

## OPEN HOUSE PARTIES

20. Floating Island Punches
21. Rosé Punch
22. Smorgasbord for 25
23. Smorgasbord Specials
    Swedish Meatballs
    Swedish Sill Salad
24. Cheese Appetizer Wheel
25. Flavorful Seafood Dips
    Crab Dip in Pepper Shells
    Dilled Shrimp Dip
26. Ham Snacks
    Deviled Ham Rolls
    Deviled Puffs
27. Hors d'Oeuvres

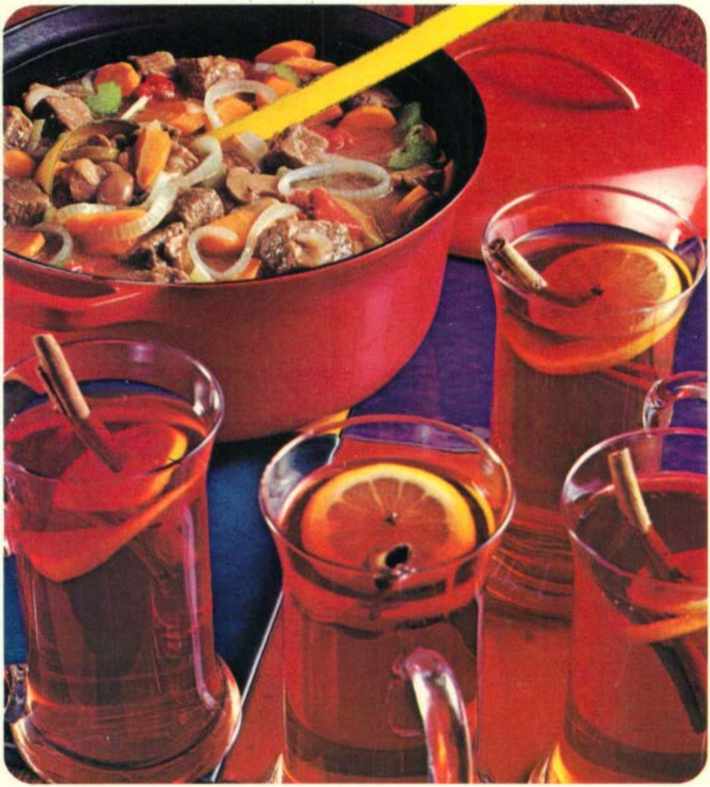
## SPECIAL HELPS FOR ENTERTAINING A CROWD

- For easy and accurate measuring, use a one-quart (4 cups) measure.
- For mixing and cooking bulky ingredients, use a large roasting pan (16 quarts); cook over 2 heating units.
- For mixing and storing large salads, use a dry clean refrigerator hydrator.
- For proper fit of pans in the oven, arrange oven racks and check pans before heating the oven.
- For pretty garnishes, use parsley, watercress, lemon or huckleberry leaves, salad greens, fruits or fresh vegetables.

## PLANNING AHEAD FOR ENTERTAINING A CROWD

- Choose a menu based on guest appeal and your own time, help and equipment limitations.
- Mark borrowed equipment with nail polish that can be removed later.
- Follow a timetable.
- For best results when doubling or tripling amounts, repeat each recipe.

# AFTER-SKI OVEN STEW 'N CIDER



## OVEN STEW

**4 pounds beef round steak, cut into 1-inch cubes**
**4 cups sliced carrots**
**2 cups sliced celery**
**4 medium onions, sliced**
**2 cans (5 ounces each) water chestnuts, drained and sliced**
**2 cans (6 ounces each) sliced mushrooms, drained**
**¼ cup plus 2 tablespoons Gold Medal flour**
**2 tablespoons sugar**
**2 tablespoons salt**
**2 cans (16 ounces each) tomatoes**
**2 cups Burgundy***

Heat oven to 325°. In roasting pan or 2 Dutch ovens, mix meat, carrots, celery, onions, water chestnuts and mushrooms. Mix flour, sugar and salt; stir into meat mixture(s). Stir in tomatoes and Burgundy. Cover; bake 4 hours or until meat is tender. **12 servings.**

*2 cups water plus 2 teaspoons instant beef bouillon can be substituted for the Burgundy.

## HOT CRAN-APPLE CIDER

In large kettle, combine 2 quarts apple cider, 1½ quarts cranberry cocktail, ¼ cup brown sugar (packed), four 3-inch sticks cinnamon and 1½ teaspoons whole cloves. Heat to boiling; reduce heat and simmer 15 to 20 minutes. Strain. **25 servings (about ½ cup each).**

# LADIES' SEAFOOD THERMIDOR

# LADIES' SEAFOOD THERMIDOR

**2 cans (4 ounces each) sliced mushrooms**
**2 tablespoons butter or margarine**
**4 cans (about 10 ounces each) condensed cream of shrimp soup**
**2 cans (7½ ounces each) crabmeat, drained and cartilage removed**
**4 cans (4½ ounces each) shrimp, drained**
**2 cans (5 ounces each) lobster, drained and broken apart**
**1 cup milk**
**½ teaspoon dry mustard**
**½ teaspoon paprika**
**⅛ teaspoon cayenne red pepper**
**¼ cup sherry**
**Crisp Croustades (below)**

In Dutch oven or roasting pan, cook and stir mushrooms (with liquid) in butter until heated through. Stir in remaining ingredients except sherry and croustades. Heat to boiling, stirring constantly. Stir in sherry. Serve over croustades. **12 servings.**

## Crisp Croustades

Heat oven to 375°. Cut 3 unsliced loaves sandwich bread into 2-inch slices. With cookie cutter or cardboard pattern, cut slices into rounds. Cut out center of each round, leaving ½-inch-thick wall on bottom and sides. Brush tops and sides of rounds with melted butter or margarine. Bake on ungreased baking sheet 12 to 15 minutes or until golden. **About 15 croustades.**

# TETRAZZINI SUPPER

# TETRAZZINI SUPPER

- **14 ounces elbow spaghetti (4 cups)**
- **2 tablespoons salad oil**
- **2 cans (10½ ounces each) condensed cream of mushroom soup**
- **2 cans (10½ ounces each) condensed cream of chicken soup**
- **1½ cups milk or 1¼ cups milk plus ¼ cup sherry**
- **4 cups cubed cooked turkey or chicken**
- **1 cup cubed cooked ham**
- **½ cup chopped green pepper**
- **1 cup halved pitted ripe olives**
- **1 cup grated Parmesan cheese**
- **1 cup slivered almonds**

Cook spaghetti as directed on package. Drain; pour oil over spaghetti and toss. In each of 2 ungreased 2-quart casseroles, mix 1 can mushroom soup, 1 can chicken soup and ¾ cup milk. Stir in half the turkey, ham, spaghetti, green pepper and olives. Sprinkle ½ cup cheese over each casserole.

Heat oven to 375°. Bake uncovered 20 minutes. Sprinkle ½ cup almonds over each casserole and bake 10 minutes longer. **12 servings.**

*These casseroles can be prepared oven-ready up to 24 hours ahead and stored covered in the refrigerator. Bake 10 minutes longer than the recipe directs.*

# BANQUET PORK CHOPS ’N SLAW

## BANQUET PORK CHOPS 'N SLAW

**48 pork loin or rib chops, 1 inch thick**
**1 quart water**
**2 cups chopped celery**
**1 cup finely chopped onion**
**1 cup butter or margarine**
**4 packages (7 ounces each) herb-seasoned stuffing (16 cups)**
**4 cans (16 ounces each) cream-style corn**
**6 green peppers, cut into 48 rings**

Heat ovens to 350°. In each of 8 ungreased baking dishes, 13½x9x2 inches, arrange 6 pork chops. Add ½ cup water to each dish. Bake uncovered 45 minutes.

In each of 2 Dutch ovens, cook and stir half of each of the celery and onion in ½ cup butter until tender; stir 2 packages stuffing and 2 cans corn into each. Spoon ⅓ cup stuffing onto each chop; place green pepper ring on top. Bake uncovered 30 minutes. **48 servings.**

## MOCK SLAW

**3 cans (32 ounces each) sauerkraut, drained**
**6 cups diagonally sliced celery**
**4 cups grated carrot**
**3 cups chopped onion**
**1½ cups sugar**
**2 cups dairy sour cream or 1 cup light cream**
**1 tablespoon celery seed**

Cut through sauerkraut several times; stir in remaining ingredients. Cover; chill 24 hours, stirring occasionally. **48 servings.**

# ARROZ CON POLLO FOR 24

# ARROZ CON POLLO FOR 24

**Six 2½-to 3-pound broiler-fryer chickens, cut up**
**¼ cup olive or salad oil**
**4 teaspoons salt**
**2 teaspoons garlic salt**
**1½ teaspoons pepper**
**1½ teaspoons paprika**
**10 chicken bouillon cubes**
**10 cups boiling water**
**½ teaspoon saffron**
**2 cups chopped onion**
**4 bay leaves, crumbled**
**2 tablespoons snipped parsley**
**4 teaspoons salt**
**4 cups uncooked regular rice**
**2 cans (7 ounces each) pimiento, drained and chopped**
**1 package (24 ounces) frozen green peas, cooked and drained**

Heat oven to 350°. Place chicken skin side up in 4 ungreased baking pans, 13x9x2 inches. Brush chicken with oil; season with 4 teaspoons salt, the garlic salt, pepper and paprika. Bake uncovered 30 minutes. Dissolve bouillon cubes in water; add saffron and stir until dissolved. Stir in onion, bay leaves, parsley and 4 teaspoons salt; heat to boiling.

Remove pans from oven; remove chicken. Drain fat from pans. In each pan, stir together 1 cup rice and about 2¾ cups chicken broth mixture. Place chicken on rice mixture; cover pans tightly with aluminum foil. Bake 35 minutes; uncover and bake 10 minutes longer. Arrange chicken on warm platters. Stir peas and pimiento into rice; surround chicken with rice mixture. **24 servings (1 cup rice mixture per serving).**

# PANCAKE BREAKFAST

## PANCAKES

| Servings (4-inch Pancakes) | Bisquick baking mix | Milk | Eggs |
|---|---|---|---|
| 60 | 8 cups | 5⅓ cups | 4 |
| 80 | 10 cups (40-ounce package) | 6⅔ cups | 5 |
| 120 | 15 cups (60-ounce package) | 10 cups | 7 |

In large mixing bowl(s), beat all ingredients with rotary beater until smooth. Grease griddle if necessary. For uniform pancakes, pour batter by ¼ cupfuls onto hot griddle. Turn when bubbles appear. Bake other side until golden brown. Serve with syrups below.

**Maple-Cinnamon Syrup:** In small saucepan, heat 2 cups maple-flavored syrup, 2 tablespoons butter or margarine and 1 teaspoon cinnamon, stirring occasionally. **2 cups.**

**Maple-Orange Syrup:** In small saucepan, heat 2 cups maple-flavored syrup, grated peel of 2 oranges and 2 tablespoons butter or margarine, stirring occasionally. **2 cups.**

## OVEN-BAKED SAUSAGES

Heat oven to 400°. Arrange uncooked smoked or fresh sausages in single layer in shallow baking pan. Bake 20 to 30 minutes, turning to brown evenly, or until well done. Spoon off drippings as they accumulate.

# HOT-IN-A-BUN FOR 48

## SLOPPY FRANKS

3 pounds frankfurters, cut into ¼-inch slices
3 cups diced celery
1½ cups salted peanuts
1 cup diced green pepper
6 hard-cooked eggs, diced
¼ cup plus 2 tablespoons minced onion
1 tablespoon salt
2 cups mayonnaise
48 slices process sharp Cheddar cheese
48 frankfurter buns, split and buttered

Set oven control at broil and/or 550°. Mix all ingredients except cheese and buns. Cut cheese slices into halves; place one on each bun half. Broil halves 4 to 5 inches from heat 2 to 3 minutes or until cheese is melted and buns are toasted. Spread frankfurter mixture on bottom halves of buns; top with remaining halves. **48 servings.**

## SOUTHERN BURGERS

8 pounds ground beef
5 cups chopped onion
8 cans (10½ ounces each) condensed chicken gumbo soup
1½ cups catsup
1 to 1½ cups prepared mustard
48 hamburger buns, split and toasted

Cook and stir ground beef and onion until meat is brown. Drain off fat. Stir in soup, catsup and mustard. Simmer uncovered 15 minutes, stirring occasionally. Serve in buns. **48 servings.**

# OVEN OMELET BRUNCH

## OVEN OMELET BRUNCH

**¼ cup butter or margarine**
**1½ dozen eggs**
**1 cup dairy sour cream**
**1 cup milk**
**2 teaspoons salt**
**¼ cup chopped green onion**
**Oven Canadian-style Bacon (below)**

Heat oven to 325°. In oven, melt butter in baking dish, 13½x9x2 inches. Tilt dish to coat bottom with butter. In large mixer bowl, beat eggs, sour cream, milk and salt until blended. Stir in onion. Pour into dish. Bake until eggs are set but still moist, about 35 minutes.

Bake Oven Canadian-style Bacon while omelet is baking. Cut omelet into twelve 3-inch squares. Arrange on large platter with bacon slices. **12 servings.**

### Oven Canadian-style Bacon

**1 pound Canadian-style bacon, cut into 24 slices**
**¼ cup maple-flavored syrup**

Heat oven to 325°. Reassemble slices of bacon on aluminum foil; pour syrup on roll. Wrap; place in pan. Bake about 35 minutes or until hot. **12 servings (2 slices each).**

*Serve with a basket of warm miniature orange and cinnamon rolls, a plate of colorful fruit and steaming mugs of coffee.*

# PIQUANT SALADS

## TOSSED GREEN SALAD

- **3 large heads lettuce**
- **3 bunches leaf lettuce**
- **1½ small bunches small curly endive**
- **1½ pounds spinach**
- **¾ cup olive oil (half salad oil, if desired)**
- **⅓ cup wine or tarragon vinegar**
- **1 tablespoon salt**
- **3 small cloves garlic, minced**
- **1 teaspoon freshly ground pepper**

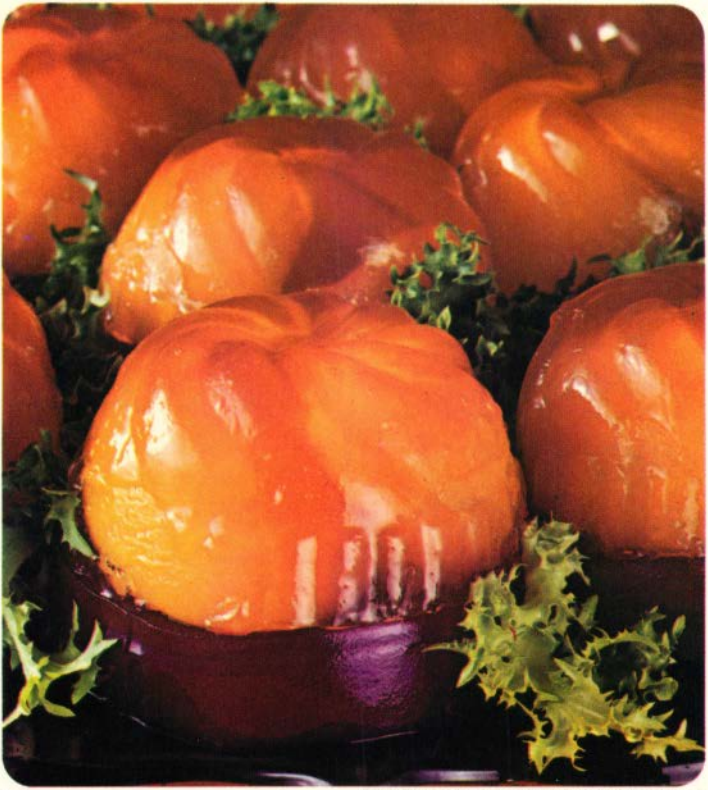
Into 2 large plastic bags or salad bowls, tear greens into bite-size pieces (about 24 cups). Toss with oil until leaves glisten. Mix remaining ingredients; add to greens and toss. **24 servings (about 1 cup each).**

## GOURMET POTATO SALAD

- **1½ cups dairy sour cream**
- **1 cup salad dressing**
- **½ cup chopped dill pickle**
- **1 tablespoon plus 1 teaspoon seasoned salt**
- **1 teaspoon coarsely ground pepper**
- **10 cups diced pared cooked potatoes**

Mix all ingredients except potatoes; pour over potatoes and toss. Cover; chill several hours. **12 servings.**

# SHIMMERING AND SWEET SALADS



## GOLDEN APRICOT MOLDS

**2 cans (29 ounces each) apricot halves, drained (reserve syrup)**
**½ cup vinegar**
**2 teaspoons whole cloves**
**Two 4-inch sticks cinnamon**
**1 package (6 ounces) orange-flavored gelatin**
**2 cans (16 ounces each) jellied cranberry sauce**

In saucepan, simmer reserved apricot syrup, vinegar, cloves and cinnamon uncovered 10 minutes. Strain. Measure syrup mixture; add enough boiling water to measure 2 cups. Pour over gelatin in bowl, stirring until gelatin is dissolved.

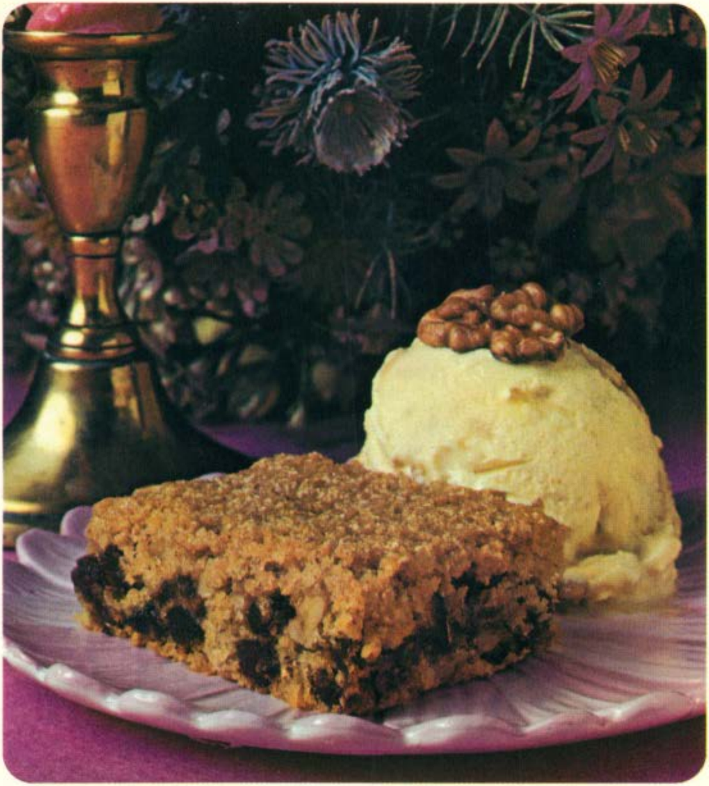
Divide apricots among 16 individual molds. Pour gelatin mixture over apricot halves. Chill 8 hours or until firm. Unmold onto slices of cranberry sauce. **16 servings.**

## FROZEN COCKTAIL SALAD

**2 cups dairy sour cream**
**¾ cup sugar**
**1 tablespoon plus 1 teaspoon lemon juice**
**1 can (30 ounces) fruit cocktail, drained**
**2 medium bananas, sliced**
**½ cup coarsely chopped walnuts**
**1 jar (10 ounces) maraschino cherries (¾ cup), halved**

Mix sour cream, sugar and lemon juice; stir in remaining ingredients. Pour into 2 refrigerator trays. Freeze 24 hours or until firm. **16 servings.**

# EASY TORTES



## DATE-NUT TORTE

**8 eggs**
**2 cups sugar**
**2 cups dry bread crumbs**
**2 teaspoons baking powder**
**4 cups pitted dates, cut up**
**2 cups coarsely chopped walnuts**
**Ice cream or whipped cream**

Heat oven to 350°. Grease 2 baking pans, 9x9x2 inches. Beat eggs until thick and lemon colored; beat in sugar gradually. Stir bread crumbs and baking powder into egg mixture. Stir in dates and nuts. Spread batter in pans. Bake 35 minutes. Cool; cut dessert in each pan into 12 servings. Serve with ice cream. **24 servings.**

## LEMON MACAROON TORTE

**2 packages of our yellow cake mix**
**½ cup shortening**
**2 eggs**
**¼ cup water**
**2 cups shredded coconut**
**2 cans of our lemon ready-to-serve pudding (2 cups each)**
**2 cups whipping cream, whipped**

Heat oven to 350°. Grease 2 baking pans, 13x9x2 inches. Mix cake mix (dry), shortening, eggs, water and coconut until mixture holds together. Divide mixture in half; pat into pans. Bake 15 to 20 minutes or until light golden. (Crust will be soft.) Cool.

Spread pudding over baked crust; chill. Top with whipped cream and cut into squares. Refrigerate any leftover torte. **36 to 48 servings.**

# COFFEE CAKES

## APPLE CAKE (APPLE KUCHEN)

**½ cup butter or margarine, softened**
**1 package of our yellow cake mix**
**½ cup flaked coconut**
**1 can (20 ounces) pie-sliced apples, well drained**
**½ cup sugar**
**1 teaspoon cinnamon**
**1 cup dairy sour cream**
**2 egg yolks or 1 egg**

Heat oven to 350°. Cut butter into cake mix (dry) until crumbly. Mix in coconut. Pat mixture lightly in ungreased baking pan, 13x9x2 inches, building up slight edges. Bake 10 minutes.

Arrange apple slices on warm crust. Mix sugar and cinnamon; sprinkle on apples. Blend sour cream and egg yolks; drizzle over apples. (Topping will not completely cover apples.) Bake 25 minutes or until edges are light brown. Do not overbake. Serve warm. **12 servings.**

## NUTTY MUFFIN RAISIN RING

**⅓ cup butter or margarine**
**⅓ cup brown sugar (packed)**
**12 pecan halves**
**1 package of our butter pecan muffin mix**
**½ cup raisins**

Heat oven to 400°. In oven, melt butter in 5-cup ring mold. Remove from oven; sprinkle with sugar and arrange pecan halves on sugar mixture.

Prepare muffin mix as directed on package except—stir in raisins. Spread evenly in mold. Bake 20 minutes or until golden brown. Invert onto serving plate; leave mold over ring a few minutes. Serve warm. **12 servings.**

# PARTY SANDWICH LOAF

## PARTY SANDWICH LOAF

Trim crust from 1 loaf unsliced sandwich bread; cut lengthwise into 4 slices. Spread 3 slices with softened butter. Place 1 slice on serving plate; spread with Salmon Filling (below). Top with second slice; spread with Chicken-Olive Spread (below). Top with third slice; spread with Golden Cheese Spread (below). Top with unbuttered bread slice.

Mix 2 packages (8 ounces each) cream cheese, softened, and ½ cup light cream; tint with few drops yellow food color. Frost loaf; chill until set, about 30 minutes. Wrap loaf with damp cloth; chill at least 2½ hours. **12 to 14 servings.**

**Salmon Filling:** Mix 1 can (7¾ ounces) salmon, drained and flaked, ½ cup chopped celery, 1½ teaspoons lemon juice, ¼ teaspoon salt, ⅛ teaspoon pepper, ¼ cup mayonnaise and 1 hard-cooked egg, chopped. **1½ cups.**

**Chicken-Olive Spread:** Mix 1½ cups finely chopped chicken, ¼ cup finely chopped celery, 2 tablespoons chopped green olives, ¼ teaspoon salt and ½ cup plus 2 tablespoons mayonnaise. **2 cups.**

**Golden Cheese Spread:** Mix 2 cups shredded Cheddar cheese (about 8 ounces), 1 package (3 ounces) cream cheese, softened, ¼ cup mayonnaise, ½ teaspoon Worcestershire sauce and ⅛ teaspoon each onion salt, garlic salt and celery salt. **1½ cups.**

# PARTY SANDWICHES FOR A CROWD

# PARTY SANDWICHES FOR A CROWD

**Checkerboard Sandwiches:** Prepare Ribbon Loaves (below) as directed except—after chilling, cut each loaf crosswise in half. Cut halves lengthwise into thirds. Turn the middle section of each upside down and put it back in place so that colors alternate. Press together; chill. Cut loaves into ½-inch slices; cut each slice in half. **6 loaves (about 180 sandwiches).**

**Ribbon Loaves:** To make 3 loaves, trim crusts from 1 loaf white and 1 loaf whole wheat or rye unsliced sandwich bread; cut each lengthwise into 6 slices. For each ribbon loaf, spread 2 slices white and 1 slice whole wheat bread with ½ cup of your favorite sandwich spread on each slice.

Assemble loaves, alternating white and whole wheat slices; top with an unspread whole wheat slice. Wrap and chill. Cut loaves into ½-inch slices; cut each slice in half. **3 loaves (about 180 sandwiches).**

**Pinwheels:** Trim crusts from thin slices sandwich bread. Spread each slice with soft butter and 3 tablespoons of your favorite sandwich spread. Roll up as for jelly roll; secure with wooden picks. Wrap and chill. Cut into ½-inch slices. **One roll makes 8 sandwiches.**

**Shrimp Cucumber Rounds:** Cut sandwich bread slices into 2-inch rounds. Spread each round with Lemon Butter: Mix 1 tablespoon lemon juice and ¼ cup soft butter. Top with a cucumber slice, a dab of softened cream cheese and a cooked tiny shrimp. **Three 2-inch rounds per slice.**

# EASY PETITS FOURS

# EASY PETITS FOURS

Bake our white cake mix in jelly roll pan, 15½x10½x1 inch, as directed on package. Cool. Cut cake into small squares, rounds, diamonds, hearts or other shapes.

Place cake pieces upside down, a few at a time, on wire rack over large bowl. Pour Petits Fours Icing (below) over top so entire cake piece is covered at one time. Icing that drips off cake into bowl can be reheated and used again.

Decorate tops of cakes with silver dragées or Decorators' Icing: Mix 2 cups confectioners' sugar and enough hot water for consistency to be used in decorators' tube. Tint with few drops food color. **About thirty-five 2-inch squares.**

## Petits Fours Icing

**9 cups confectioners' sugar (about 2 pounds)**
**½ cup water**
**½ cup light corn syrup**
**1 teaspoon vanilla**
**½ teaspoon almond extract**

In top of double boiler, mix all ingredients; heat over boiling water just to lukewarm. Remove from heat. Leave icing over hot water to keep it thin; tint with food color if you wish. If necessary, add hot water, a few drops at a time, until of spreading consistency.

# SHOWER CAKES

## BUTTERFLY CAKE

Bake any flavor of our layer cake mixes in 2 layer pans, 8 or 9x1½ inches, as directed on package. Prepare your own favorite frosting or 1 package of our fluffy frosting mix as directed on package; fill layers.

Cut filled cake in half; place rounded sides back to back on serving plate. Frost sides and top; sprinkle with tinted coconut. Outline butterfly wings on top of cake with melted chocolate; use pipe cleaners or candles for antennae.

## SUN SHOWER CAKE

Bake our lemon cake mix in 2 layer pans, 8 or 9x1½ inches, as directed on package. Prepare 1 package (3½ ounces) lemon pudding and pie filling as directed on package. Cool. Fill layers with 1 cup of the pie filling.

Prepare your own favorite frosting or 1 package of our lemon fluff frosting mix as directed on package; frost side and top of cake. Sprinkle top of cake with flaked coconut; decorate with Candy Umbrellas (below).

**Candy Umbrellas:** Cut 3 small V's from bottom of lemon, lime and orange candy slices for umbrella tops. Cut out centers of more candy slices; use "rind" for handles. Cut small pieces from handles for tips of umbrellas.

# FRUIT-SLICE COOKIES

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**1 cup butter, softened**
**1 cup granulated sugar**
**2 eggs**
**1½ teaspoons vanilla**
**3 cups Gold Medal flour***
**1 teaspoon salt**
**Yellow, green and red food color**
**1½ teaspoons each grated lemon, lime and orange peel**
**Yellow, green and orange colored sugar**

Mix thoroughly butter, granulated sugar, eggs and vanilla. Blend in flour and salt. Divide dough into 4 parts.

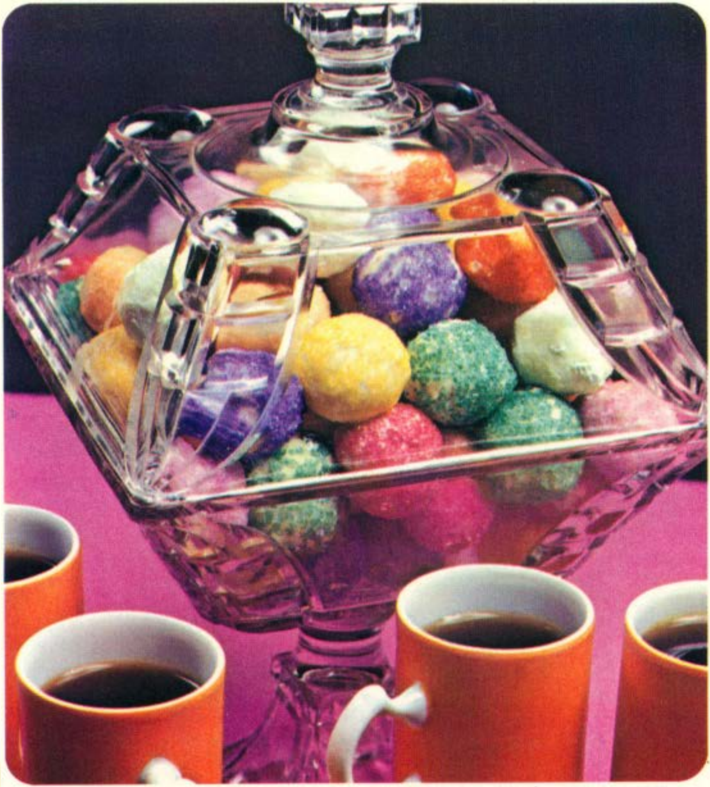
To 1 part, add few drops yellow food color and the lemon peel. To 1 part, add few drops green food color and the lime peel. To 1 part, add few drops each red and yellow food color and the orange peel. Leave remaining part of dough plain. Work in color and peel with hands. Cover dough; chill 1 hour.

Shape each colored dough into roll, 2 inches in diameter and 4 inches long. Divide plain dough into 3 parts; roll each part into rectangle, 6x4 inches. Wrap 1 rectangle around each roll colored dough; press firmly together. Roll in matching colored sugar. Wrap; chill 6 hours.

Heat oven to 400°. Cut each roll into ⅛-inch slices. Place on ungreased baking sheet; cut each slice in half. Bake 6 to 8 minutes. Immediately remove from baking sheet. **About 10 dozen cookies.**

*Do not use self-rising flour in this recipe.

# RUSSIAN TEACAKES



# RUSSIAN TEACAKES

**1 cup butter or margarine, softened**
**½ cup confectioners' sugar**
**1 teaspoon vanilla**
**2¼ cups Gold Medal flour***
**¼ teaspoon salt**
**¾ cup finely chopped nuts**
**Confectioners' sugar**

Heat oven to 400°. Mix thoroughly butter, ½ cup sugar and the vanilla. Work in flour, salt and nuts until dough holds together. Shape dough into 1-inch balls. Place on ungreased baking sheet.

Bake 10 to 12 minutes or until set but not brown. While warm, roll in confectioners' sugar. Cool. Or roll in colored sugar before baking. **About 4 dozen cookies.**

*Do not use self-rising flour in this recipe.

**Ambrosia Balls:** Substitute 1 cup flaked coconut and 1 tablespoon grated orange peel for the nuts.

**Surprise Candy Teacakes:** Decrease nuts to ½ cup. Cut 12 vanilla caramels into 4 pieces each or cut 1 bar (4 ounces) sweet cooking chocolate into ½-inch squares. Mold portions of dough around pieces of caramel or chocolate to form 1-inch balls.

# COCONUT-APRICOT BARS

## COCONUT-APRICOT BARS

**2 eggs**
**¼ cup brown sugar (packed)**
**¼ cup butter or margarine, softened**
**¼ cup water**
**1 package of our lemon cake mix**
**1 cup flaked coconut**
**1 cup chopped dried apricots**
**Cream Cheese Frosting (below)**

Heat oven to 375°. Grease and flour jelly roll pan, 15½x10½x1 inch. Beat eggs, sugar, butter, water and half the cake mix (dry) until smooth. Stir in remaining cake mix, the coconut and apricots. Spread in pan. Bake 20 to 25 minutes. Cool; spread with frosting. Cut into bars, 3x1½ inches. **30 bars.**

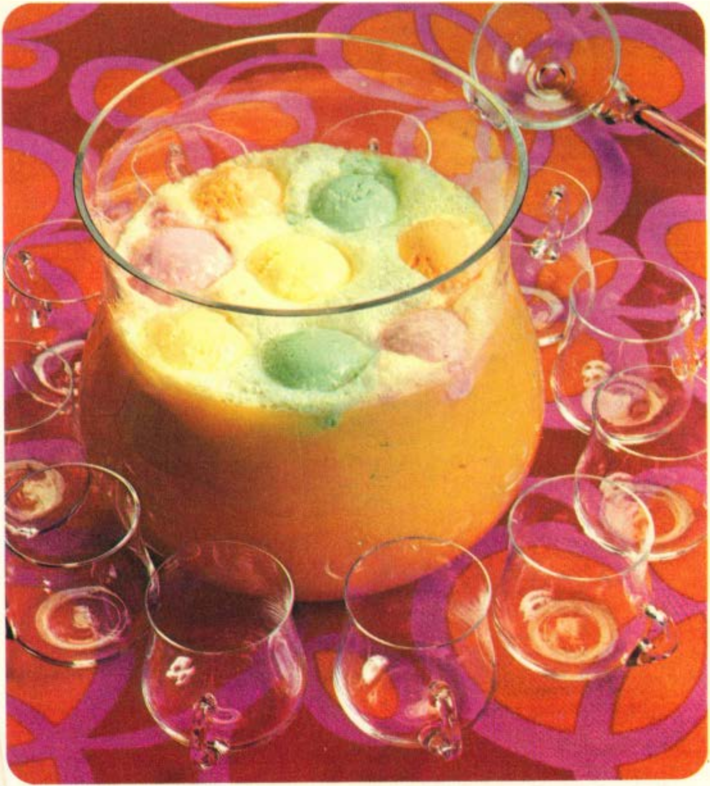
### Cream Cheese Frosting

**1 package (3 ounces) cream cheese, softened**
**1 tablespoon milk**
**1 teaspoon vanilla**
**Dash salt**
**2½ cups confectioners' sugar**
**Red and yellow food color**

Blend cheese, milk, vanilla and salt. Gradually add sugar, beating until frosting is smooth and of spreading consistency. If necessary, stir in additional milk, 1 teaspoon at a time. Tint orange with few drops each food color.

*One can of our orange ready-to-spread frosting will cover the coconut bars.*

# FLOATING ISLAND PUNCHES



## MARDI GRAS PUNCH

**1 can (6 ounces) frozen orange juice concentrate, thawed**
**1 can (6 ounces) frozen lemonade concentrate, thawed**
**1 quart apple juice, chilled**
**2 quarts ginger ale, chilled**
**Raspberry, orange, lime and lemon sherbet**

In large punch bowl, stir together concentrates and apple juice. Stir in ginger ale; scoop sherbet into balls and spoon into punch. Or, if you wish, float ice cubes in bowl. **14 servings (about 1 cup each).**

## LEMON-STRAWBERRY PUNCH

**3 cans (6 ounces each) frozen lemonade concentrate**
**1 package (10 ounces) frozen strawberries, thawed**
**1 quart ginger ale, chilled**

In large punch bowl, prepare lemonade concentrate as directed on can; stir in strawberries (with syrup). Stir in ginger ale and, if you wish, add small scoops of strawberry ice cream or ice cubes. **28 servings (about ½ cup each).**

# ROSÉ PUNCH

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# ROSÉ PUNCH

**2 bottles (4/5 quart each) rosé, chilled**
**½ cup grenadine syrup, chilled**
**½ cup lemon juice, chilled**
**1 quart ginger ale, chilled**
**Della Robbia Ice Ring (below)**

In large punch bowl, stir together rosé, grenadine syrup and lemon juice. Stir in ginger ale and float ice ring in bowl. **22 servings (about ½ cup each).**

**Creamy Rosé Punch:** Spoon 1 pint raspberry sherbet into punch.

## Della Robbia Ice Ring

Arrange several varieties of grape clusters, kumquats, dark sweet and maraschino cherries and small green leaves in a ring mold or bundt pan that fits into punch bowl. Pour water into mold to partially cover fruit; freeze. Add water to fill mold ¾ full; freeze. Unmold; float fruit side up in punch bowl. For a crystal clear ice ring, boil and cool water before pouring into mold.

For citrus ice ring, use about ⅓ cup cranberries, 6 or 7 whole strawberries and overlap or alternate thin slices lime, orange and lemon.

Carnations, roses, mums or other flowers can be frozen in the ice ring instead of fruit. Wash flowers, remove stems and place top side down in mold.

# SMORGASBORD FOR 25

## SMORGASBORD FOR 25

Entertain in the Scandinavian manner with readily available American foods that are easy to prepare. Arrange them on attractively garnished platters and trays and serve by candlelight with plenty of extra plates for second helpings.

| | |
|---|---|
| Pickled Herring | 3 jars (8 ounces each) |
| Pickled Tiny Whole Beets | 4 jars (16 ounces each) |
| Rolled Anchovy Fillets | 3 cans (2 ounces each) |
| Green and Ripe Olives | 1 can (6 ounces ) |
| Swedish Meatballs | (*CROWD-SIZE ENTERTAINING* card 23) |
| Smoked Salmon | 3 cans (3⅔ ounces each) |
| Baked Ham | 1 ham (about 3 pounds) |
| Shrimp-topped Deviled Eggs | 14 eggs, 1 can (4½ ounces) shrimp |
| Swedish Sill Salad | (*CROWD-SIZE ENTERTAINING* card 23) |
| Gourmet Potato Salad | (*CROWD-SIZE ENTERTAINING* card 9) |
| Baked Beans | 4 cans (28 ounces each) |
| Mock Slaw | (*CROWD-SIZE ENTERTAINING* card 5) |
| Swedish Limpa Bread | 2 loaves (1 pound each) |
| Butter Balls | One pound butter = 32 to 40 balls |
| Rye Wafers | 1 package (about 11 ounces) |
| Blue Cheese and Caraway Cheese | 8 ounces each |
| Fruit Gelatin Mold | 1-to 1½-quart mold |
| Apple Cake | (*CROWD-SIZE ENTERTAINING* card 12) |
| Coffee | 1 pound = 40 to 50 servings (1 cup each) |

# SMORGASBORD SPECIALS

## SWEDISH MEATBALLS

**3 cups dry bread crumbs**
**1½ cups light cream**
**1½ pounds ground beef**
**¾ pound ground pork**
**¾ pound ground veal**
**1½ cups milk**
**6 egg yolks or 3 whole eggs**
**¼ cup plus 2 tablespoons minced onion**
**3 tablespoons salt**
**1 teaspoon pepper**
**½ teaspoon allspice**
**Shortening**

In large bowl, soak bread crumbs in cream; mix in meat thoroughly. Stir in remaining ingredients except shortening. Shape mixture into 1-inch balls. Melt shortening in large skillet; brown and cook meatballs. Serve meatballs from chafing dish; keep "seconds" warm in the oven. **25 servings.**

## SWEDISH SILL SALAD

**2 cups diced pared cooked potatoes**
**2 cups diced cooked beef**
**2 cups diced dill pickles**
**1 cup diced pickled beets**
**2 cups diced herring in wine sauce**
**Mayonnaise, if desired**
**1 hard-cooked egg**
**Sliced beets, if desired**

In large bowl, combine potatoes, beef, pickles, diced beets and herring (with sauce). Cover; chill several hours. Just before serving, add mayonnaise; toss until ingredients are moistened. Garnish salad with diced egg white, sieved egg yolk and sliced beets. **25 servings.**

# CHEESE APPETIZER WHEEL

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**1 stick or ½ packet of our pie crust mix**
**½ cup shredded Swiss cheese**
**1 package (3 ounces) cream cheese, softened**
**2 ounces crumbled blue cheese**
**1 tablespoon horseradish**
**1 tablespoon milk**
**¼ cup sliced pimiento-stuffed olives**

Heat oven to 450°. Prepare pastry for One-crust Pie as directed on package except—add Swiss cheese to dry mix. Divide dough in half. Roll one half into 9-inch circle; place on ungreased baking sheet. Turn pastry under ½ inch around edge; flute and prick. Bake about 8 minutes or until golden brown.

Roll other half of dough into 7-inch circle; place on ungreased baking sheet. Score into 16 sections (do not cut completely through pastry). Cut around rim of each section to form scalloped edge; cut 2-inch hole in middle of circle. Sprinkle with paprika. Bake about 8 minutes or until golden brown. Cool.

Beat cream cheese, blue cheese, horseradish and milk until smooth and fluffy. Fold in olives. Just before serving, spread cheese mixture evenly to edge of 9-inch circle; top with scalloped circle. To serve, cut into wedges. **16 servings.**

# FLAVORFUL SEAFOOD DIPS

## CRAB DIP IN PEPPER SHELLS

**4 medium green peppers**
**4 cups dairy sour cream**
**4 cans (7½ ounces each) crabmeat, drained and cartilage removed**
**2 teaspoons garlic salt**
**1 teaspoon grated lemon peel**
**4 large cucumbers**
**4 cans (8½ ounces each) water chestnuts, drained**

Cut thin slices from stem ends of peppers. Remove seeds and membranes. Mix sour cream, crabmeat, garlic salt and lemon peel in blender on medium-high speed until smooth, about 45 seconds, stopping blender twice to scrape sides. Pour into green pepper shells.

Pare cucumbers; cut lengthwise into quarters. Remove seeds and cut cucumber quarters into spears. Insert wooden picks in water chestnuts. Serve cucumber spears and water chestnuts as dippers. **About 4 cups dip.**

## DILLED SHRIMP DIP

**½ cup milk**
**2 packages (8 ounces each) cream cheese, softened**
**2 cans (4½ ounces each) shrimp, rinsed, drained and chopped**
**2 teaspoons lemon juice**
**2 teaspoons Worcestershire sauce**
**1 teaspoon garlic salt**
**½ teaspoon dill weed**

Blend milk and cream cheese. Stir in shrimp, lemon juice, Worcestershire sauce, garlic salt and dill weed. Cover; chill at least 1 hour. **About 3 cups dip.**

# HAM SNACKS

## DEVILED HAM ROLLS

Mix 4 cans (4½ ounces each) deviled ham and ¾ cup finely chopped olives; chill until firm. Shape mixture into 4 rolls. Blend 4 packages (3 ounces each) cream cheese, softened, and 1 tablespoon plus 1 teaspoon prepared mustard; spread over rolls. Cover; chill at least 2 hours.

## DEVILED PUFFS

**1 cup water**
**½ cup butter or margarine**
**1 cup Gold Medal flour**
**4 eggs**
**3 cans (4½ ounces each) deviled ham**
**1 tablespoon horseradish**
**¾ teaspoon pepper**
**¾ teaspoon onion salt**
**⅓ cup dairy sour cream**

Heat oven to 400°. In saucepan, heat water and butter to rolling boil. Stir in flour. Stir vigorously over low heat until mixture forms a ball, about 1 minute. Remove from heat. Beat in eggs, all at once, until smooth and glossy.

Drop dough by slightly rounded teaspoonfuls onto ungreased baking sheet. Bake about 25 minutes or until puffed, golden brown and dry. Remove puffs to wire rack; cool away from draft.

Mix deviled ham, horseradish, pepper, onion salt and sour cream; chill. Cut off tops of puffs; remove filaments of soft dough. Fill each puff with slightly rounded teaspoonful ham mixture. **6 dozen appetizers.**

# HORS D'OEUVRES

# HORS D'OEUVRES

**Avocado Spread:** Mix 1 avocado, mashed, 1 teaspoon lemon juice, ¼ teaspoon salt and ⅛ teaspoon paprika. Toast bread strips, 3x1 inch, on one side; cover other side with spread. Dip edges in finely snipped parsley.

**Cornucopias:** Roll salami slices into cornucopias; secure with wooden picks. Fill with potato salad or softened cream cheese seasoned with horseradish.

**Stuffed Cream Cheese Balls:** Mold softened cream cheese around cocktail onion, sweet pickle chunk or stuffed olive; shape into balls. Roll in snipped parsley or chopped dried beef. If you wish, season cheese with snipped chives, horseradish and pepper before molding.

**Garlic Olives:** Add cut clove garlic to brine of ripe olives; let stand several hours.

**Savory Dill Franks:** Spread 2 thin crosswise slices frankfurters with mixture of mustard, mayonnaise and horseradish. Put slices together in pairs with dill pickle slice between; secure with wooden picks.

**Triple Treat Kabobs:** Thread 2 or 3 of these combinations on wooden picks: cocktail onion, sautéed mushroom, Swiss cheese cube; stuffed olive, sautéed mushroom, Swiss cheese cube; stuffed olive, pickled onion, Swiss cheese cube; maraschino cherry, pickled onion, sweet pickle chunk.

# FONDUES

**DIVIDER CARD**

**The Betty Crocker Recipe Card Library**

# *about* FONDUES...

There's a world of parties in your fondue pot—casual, leisurely and always exciting ways to entertain. Families, friends and neighbors all love the do-it-yourself informality and fun of fondue that fits so well into today's life-style while it remains a throwback to the tribal communal pot.

A fancy for fondues has grown like Topsy and the kinds of pots, equipment and sources of heat have multiplied like rabbits. To help you make the most of your fondue party equipment, here are meats and seafood, vegetables and even appetizer and dessert fondues with special sauces, complete with menu ideas and party themes.

Remember, four to a fondue pot is best—for safety and comfort, too. If you have more guests, add a second pot and set out twin platters of foods to spear and dip. A word of caution—oil can splatter and cheese can burn so handle with care and cool it, please, before you pop each delicious morsel into your mouth. With a little care children as well as grown-up guests can safely enjoy a wonderful meal with little last-minute effort by you.

Cordially,

Betty Crocker

# FONDUES

## MAIN DISH FONDUES—CHEESE

1. Swiss (Wine)
    Chocolate-Cherry Parfaits
2. British (Welsh Rabbit)
3. Campfire (Cheese Soup)
    Zebra Bread
    S'mores
4. Mexican (Beer)
    Sangria
5. Teenage (Apple Juice)
    Psychedelic Dessert

## MAIN DISH FONDUES—OIL

6. French (Beef)
7. Greek (Lamb)
8. Tyrolean (Veal)
    Innsbruck Sauerkraut
9. Scandinavian (Fish)
10. U.S.A. (Turkey and Ham)

## MAIN DISH FONDUES—BROTH

11. Hawaiian (Chicken and Pork)

*Tips on back of this card.

## APPETIZER FONDUES

12. Mini Meatballs
13. Mini Meatball Variations
14. Batter Franks
15. Hot Potato Puffs
16. Shrimp Roll Appetizers
17. Empañaditas
18. Fried Sausage-Cheese
19. Hot Dips
20. Appetizer Fondue Dippers

## DESSERT FONDUES

21. Chocolate and White Fondues
22. Fruit Fondues
23. Citrus Fondues
24. Custard Fondues
25. Amber Fondues
26. Dessert Fondue Dippers
27. Fondue Equipment

How to Have Fun with Fondues*

# HOW TO HAVE FUN WITH FONDUES

Plan everything ahead, then relax! It's simple to entertain this charming do-it-yourself way.

## Oil Fondue Tips

Place the pot in the middle of a level table, within easy reach of the four who share the pot. Heat the oil in the fondue pot on the kitchen range. *Carefully* bring it to the table.

For oil fondue, cooked food is transferred from fondue forks to dinner forks.

## Cheese Fondue Tips

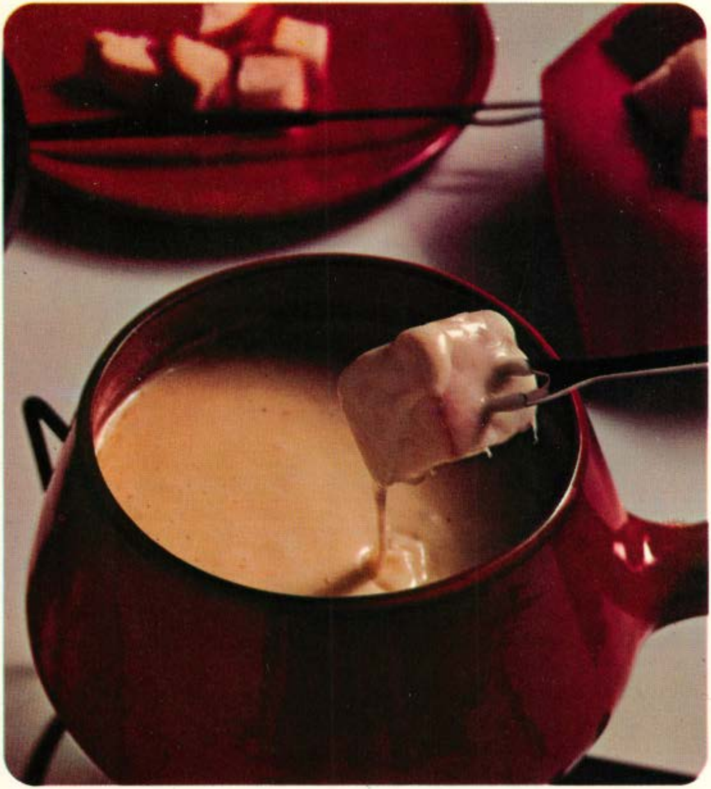
Melt the cheese mixture on the kitchen range or at the table. Keep heat low to prevent stringiness, toughness and scorching.

# HOW TO PLAY SAFE WITH FONDUES

Choose a sturdy, steady fondue pot . . . fill alcohol burner only half full; wipe dry with cloth before lighting . . . never refill burner while alcohol is burning or while container is hot . . . empty and dry alcohol burner before storing it . . . keep all fondue fuel out of children's reach.

In case of a flare-up, slide the cover over the flame, toss baking soda onto the flame, have a fire extinguisher ready.

# SWISS FONDUE



## *Swiss Fondue*

**Menu:** *Cheese Fondue, Tossed Green Salad, Chocolate-Cherry Parfaits, White Wine.*

### CHEESE FONDUE (WINE)

- **1 pound Swiss cheese (aged 6 months)**
- **2 tablespoons flour**
- **1 clove garlic, finely minced**
- **1 cup dry white wine (Rhine, Reisling, Chablis)**
- **2 tablespoons kirsch or sherry**
- **1 teaspoon salt**
- **⅛ teaspoon nutmeg**
- **Dash white pepper**
- **Dippers (below)**

Cut cheese into ¼-inch cubes (about 4 cups). Sprinkle flour on cheese; toss until cheese is coated. In earthenware fondue pot, heat garlic and wine over low heat until bubbles rise to surface (do not allow wine to boil). Add cheese mixture, ½ cup at a time, stirring after each addition until cheese is melted and blended. Stir in kirsch and seasonings.

Transfer pot to source of heat at table. Adjust heat to keep fondue just bubbling. Spear Dippers and swirl in fondue with a figure-eight motion. Stir fondue occasionally. (If fondue becomes too thick, stir in about ½ cup warm white wine.) **4 servings.**

**Dippers:** 1-inch cubes crusty bread, cubed cooked ham, cooked Brussels sprouts.

**Chocolate-Cherry Parfaits:** Alternate layers of chocolate pudding and cherry pie filling in 4 parfait glasses.

# BRITISH BRUNCH FONDUE

## *British Brunch Fondue*

**Menu:** *Welsh Rabbit, Broiled Grapefruit with Marmalade, Tea and Coffee.*

### WELSH RABBIT

**¼ cup butter or margarine**
**¼ cup Gold Medal flour**
**½ teaspoon salt**
**¼ teaspoon pepper**
**¼ teaspoon dry mustard**
**¼ teaspoon Worcestershire sauce**
**1½ cups milk**
**2 cups shredded Cheddar cheese (about 8 ounces)**
**Dippers (below)**

In saucepan, melt butter over low heat. Blend in flour, salt, pepper, dry mustard and Worcestershire sauce. Cook over low heat, stirring until mixture is smooth and bubbly.

Remove from heat; stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in cheese; heat over low heat, stirring constantly, until cheese melts.

Pour into earthenware fondue pot; transfer pot to source of heat at table. Adjust heat when necessary to keep fondue warm. Spear Dippers and swirl in fondue with a figure-eight motion. **4 servings.**

**Dippers:** Hot brown and serve sausages, cut into thirds, hot canned tiny whole potatoes, cherry tomatoes, toasted English muffins, cut into pieces.

# CAMPFIRE FONDUE

## *Campfire Fondue*

**Menu:** *Campfire Fondue, Zebra Bread, S'mores, Lemonade.*

### CAMPFIRE FONDUE

In medium saucepan, heat 1 can (10¾ ounces) condensed Cheddar cheese soup and 1 package (6 ounces) Swiss cheese, shredded, stirring frequently, until cheese is melted and blended. Place Dippers (below) on peeled wooden sticks, then dip into the hot cheese fondue. **4 servings.**

**Dippers:** Zebra Bread strips, apple wedges, canned Vienna sausages or canned tiny whole potatoes.

### Zebra Bread

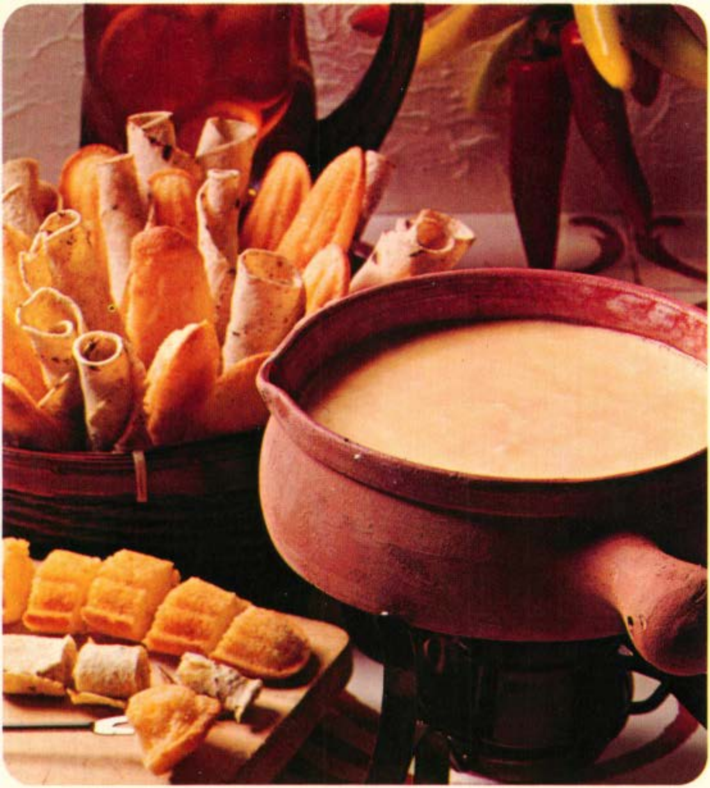
**2 cups Bisquick baking mix**
**¼ cup sesame seed**
**½ teaspoon salt**
**½ cup cold water**

Mix baking mix, sesame seed and salt. Stir in water to form soft dough. Knead 5 times on lightly floured surface; divide dough in half. Roll or pat each half into rectangle, 12x8 inches; cut lengthwise in half. Place strips on grill 5 inches from medium coals. Cook 3 to 4 minutes on each side. Cut into bite-size strips.

### S'mores

For each serving, place 4 squares milk chocolate candy (1 ounce) on a graham cracker. Toast large marshmallow over campfire; slip onto chocolate and top with a second graham cracker. Eat like a sandwich.

# MEXICAN MIDNIGHT FONDUE



## *Mexican Midnight Fondue*

**Menu:** *Cheese Fondue, Shredded Lettuce with Chopped Tomatoes, Refried Beans, Caramel Custard, Sangria.*

### CHEESE FONDUE (BEER)

**2 tablespoons flour**
**½ teaspoon salt**
**¼ teaspoon pepper**
**1 package (8 ounces) sharp natural Cheddar cheese, shredded**
**1 package (8 ounces) natural Swiss cheese, shredded**
**1 clove garlic, halved**
**1 can (12 ounces) beer**
**Dash red pepper sauce**
**Dippers (below)**

Toss flour, salt, pepper and cheese until cheese is coated. Rub cut clove garlic on inside of earthenware fondue pot. Heat beer in pot over low heat. Add cheese mixture, 1 cup at a time, stirring after each addition until cheese is melted and blended. Stir in pepper sauce.

Transfer pot to source of heat at table. Adjust heat when necessary to keep fondue warm. Spear Dippers and swirl in fondue with a figure-eight motion. (If fondue becomes too thick, stir in additional heated beer.) **4 servings.**

**Dippers:** Corn bread, rolled tortillas.

**Sangria:** Strain ⅔ cup lemon juice and ⅓ cup orange juice; add ¼ cup sugar, stirring until dissolved. Combine juice mixture and 1 bottle (4/5 quart) red wine in pitcher. Add ice and garnish with lemon or orange slices. **4 servings (about 1 cup each).**

# TEENAGE KITCHEN FONDUE

## *Teenage Kitchen Fondue*

**Menu:** *Mock Cheese Fondue, Vegetable Relish Sticks, Psychedelic Dessert Fondue, Milk.*

### MOCK CHEESE FONDUE (APPLE JUICE)

- **2 cans (10¾ ounces each) condensed Cheddar cheese soup**
- **2 cloves garlic, minced**
- **4 egg yolks, beaten**
- **½ cup apple cider or juice**
- **Dippers (below)**

In earthenware fondue pot, heat soup and garlic over low heat to just below boiling; remove from heat. Stir half of hot soup into egg yolks; blend into remaining soup. Stir in cider; heat through, stirring constantly. Transfer pot to source of heat at table. Adjust heat when necessary to keep fondue warm. Swirl dippers in fondue. **4 servings.**

**Dippers:** Cut-up cooked frankfurters, cooked Mini Meatballs (*FONDUES* card 12), dill pickle chunks, cut-up French bread and cauliflowerets.

### Psychedelic Dessert Fondue

In dessert fondue pot, pour 1 cup boiling water over 1 package (6 ounces) fruit-flavored gelatin. Stir to dissolve. Adjust heat when necessary to keep fondue warm. Spear Dippers (below) and swirl in fondue, then dip into whipped cream or chopped nuts. **4 servings.**

**Dippers:** Angel food or pound cake squares, marshmallows, pieces of fresh fruit.

# FRENCH FONDUE

## *French Fondue*

**Menu:** *Beef Fondue, Crusty Rolls, Fresh Mushroom Tossed Salad, Fruit with Cheese and Crackers, Light Red Wine.*

### BEEF FONDUE

Trim fat from 2 pounds beef tenderloin, tenderloin tip or boneless beef sirloin. Cut meat into 1-inch cubes; arrange on 2 lettuce- or parsley-lined serving plates. Prepare sauces (below). Cover meat and sauces; refrigerate. Remove from refrigerator about 15 minutes before serving.

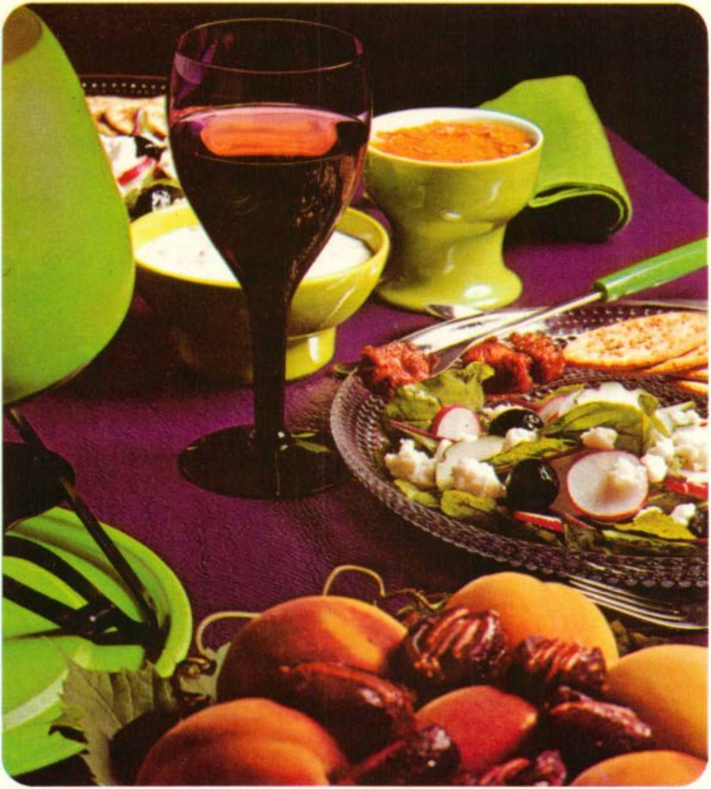
In metal fondue pot, heat salad oil (2 inches) to 375° (1-inch bread cube will brown in 1 minute); transfer pot to source of heat at table. Adjust heat when necessary to maintain temperature of oil.

Spear cubes of meat with fondue forks and place in hot oil. Cook until crusty on outside, juicy and done on inside. Transfer meat to dinner forks and dip into sauces. **4 servings.**

**Blue Cheese Sauce:** Mix ½ cup soft butter, 2 tablespoons crumbled blue cheese, 2 teaspoons prepared mustard and ⅛ teaspoon garlic powder. Serve at room temperature. **About ½ cup.**

**Garlic Butter Sauce:** Beat ½ cup soft butter until fluffy; stir in 1 tablespoon snipped parsley and 1 clove garlic, crushed. Serve at room temperature. **½ cup.**

# GREEK FONDUE



# *Greek Fondue*

**Menu:** *Lamb Fondue, Greek Salad (lettuce, feta cheese, anchovies, garlic olives), Crusty White Bread, Walnut-stuffed Dates, Peaches, Retsina Wine.*

## LAMB FONDUE

Trim fat from 2 pounds boneless lamb shoulder. Cut meat into 1-inch cubes. Prepare sauces (below). Cover meat and sauces; refrigerate. Remove from refrigerator about 15 minutes before serving.

Prepare oil and cook meat as directed for Beef Fondue (*FONDUES* card 6). Dip into sauces. **4 servings.**

### Mock Bernaise Sauce

**¼ cup dairy sour cream**
**¼ cup mayonnaise or salad dressing**
**1 tablespoon tarragon vinegar**
**½ teaspoon tarragon leaves**
**¼ teaspoon dried shredded green onion**
**¼ teaspoon salt**

Mix all ingredients. **About ½ cup.**

**Orange-Mint Sauce:** Heat ¼ cup orange marmalade and 2 tablespoons prepared mustard over low heat, stirring constantly, until marmalade melts. Stir in 2 tablespoons snipped mint leaves. **About ½ cup.**

# TYROLEAN FONDUE

## *Tyrolean Fondue*

**Menu:** *Veal Fondue, Innsbruck Sauerkraut, Pickled Beets, Soft Pretzels, Beer, Cheese, Chocolate Torte, Coffee.*

### VEAL FONDUE

Cut 2 pounds leg of veal into 1-inch cubes. Prepare sauces (below). Cover meat and sauces; refrigerate. Remove from refrigerator about 15 minutes before serving.

Prepare oil and cook meat as directed for Beef Fondue (*FONDUES* card 6). Dip into sauces. **4 servings.**

**Anchovy Butter Sauce:** Beat 1 can (2 ounces) anchovy fillets, drained, ½ cup butter, softened, and ⅛ teaspoon pepper until smooth. Serve at room temperature. **¾ cup.**

**Zesty Tomato Sauce:** Mix ½ cup catsup, 2 tablespoons lemon juice and 2 to 3 teaspoons horseradish. **About ⅔ cup.**

### Innsbruck Sauerkraut

Heat oven to 350°. In ungreased 1½-quart casserole, mix 1 can (16 ounces) sauerkraut (with liquid), 1 medium potato, pared and grated, and 1 apple, grated. Sprinkle with ½ teaspoon caraway seed; dot with 1 tablespoon butter. Cover; bake 1 hour. **4 servings.**

# SCANDINAVIAN FONDUE

## *Scandinavian Fondue*

**Menu:** *Fish Fondue, Potato Salad, Dill Pickles, Cucumbers in Vinegar, Swedish Limpa Bread, Rice Pudding with Lingonberries, Coffee.*

### FISH FONDUE

Drain 2 pounds fresh or frozen salmon and/or halibut steaks, 1 inch thick; pat dry. Cut fish into 1-inch pieces. Prepare sauces (below). Cover fish and sauces; refrigerate. About 15 minutes before serving, drain fish again; pat dry to prevent spattering.

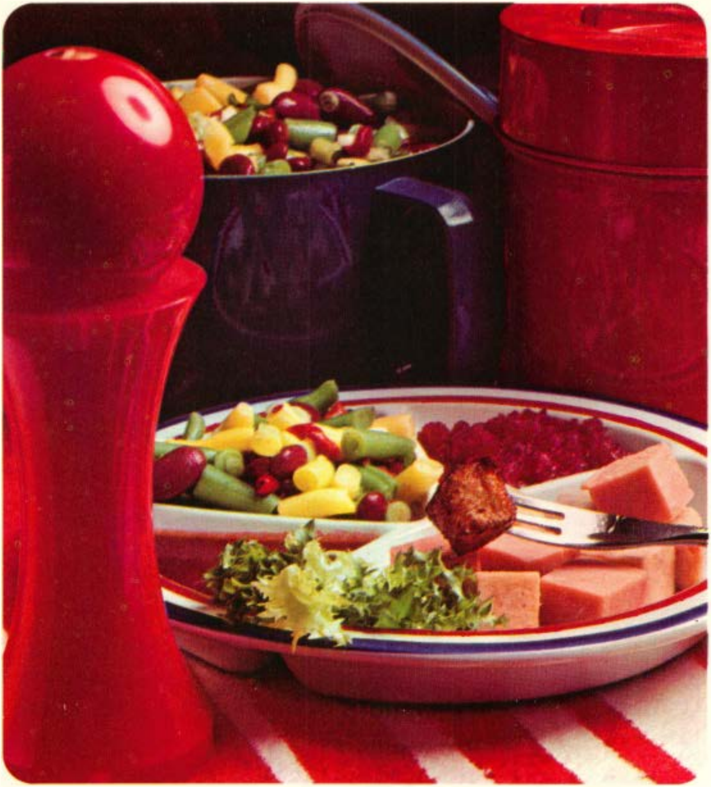
Prepare oil and cook fish as directed for Beef Fondue *(FONDUES* card 6) except–cook fish until light brown. Dip into sauces. **4 servings.**

**Dill Sauce:** Mix ½ cup dairy sour cream, ¼ cup mayonnaise, 1½ teaspoons dill weed and ½ teaspoon seasoned salt. **¾ cup.**

**Tartar Sauce:** Mix ½ cup mayonnaise, 1 tablespoon finely chopped dill pickle, 1½ teaspoons chopped parsley, 1 teaspoon chopped pimiento and ½ teaspoon grated onion. **½ cup.**

**Lemon Butter Sauce:** Heat ½ cup butter or margarine, 2½ teaspoons grated lemon peel and ¼ cup lemon juice until butter melts. Serve at room temperature. **About ¾ cup.**

# FONDUE PARTY, U.S.A.



## *Fondue Party, U.S.A.*

**Menu:** *Turkey and Ham Fondue, 3-Bean Salad, Sourdough Bread, Strawberry Shortcake, Coffee.*

### TURKEY AND HAM FONDUE

Remove gelatin from 1-pound cooked turkey roll (or use left-over cooked turkey); cut meat into ¾-inch cubes. Cut 1 pound fully cooked boneless ham into ¾-inch cubes. Prepare sauces (below). Cover meat and sauces; refrigerate. Remove from refrigerator about 15 minutes before serving.

Prepare oil and cook meat as directed for Beef Fondue (*FONDUES* card 6) except—cook meat until light brown. Dip into sauces. **4 servings.**

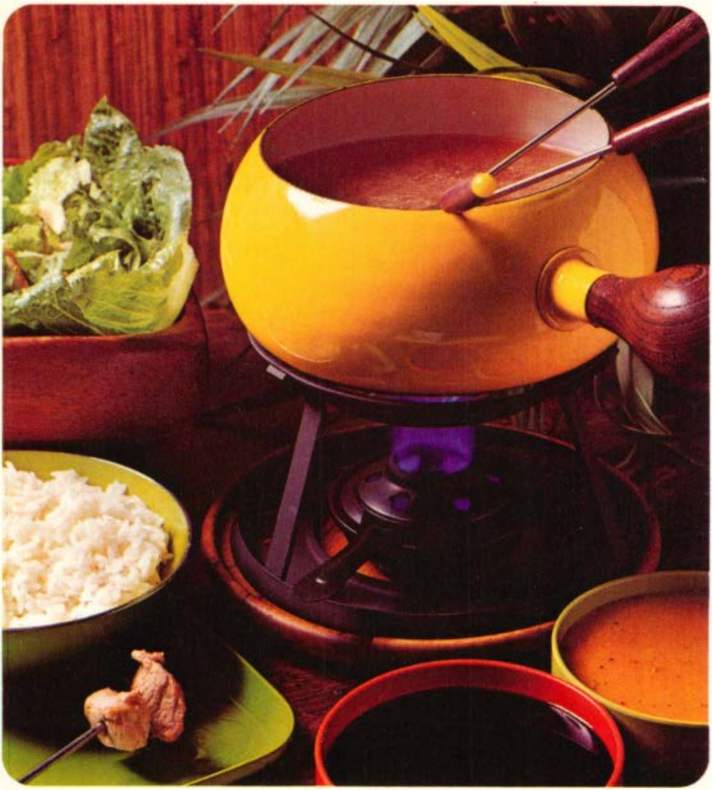
#### Texas Barbecue Sauce

**½ cup tomato juice**
**¼ cup water**
**2 tablespoons vinegar**
**2 tablespoons catsup**
**1 tablespoon Worcestershire sauce**
**1 tablespoon brown sugar**
**1½ teaspoons paprika**
**½ teaspoon salt**
**½ teaspoon dry mustard**
**⅛ teaspoon chili powder**
**Dash cayenne red pepper**

Heat all ingredients to simmer. Cook, stirring occasionally, about 15 minutes or until sauce thickens. **1 cup.**

**Cranberry-Orange Sauce:** Mix ½ cup cranberry-orange relish and 2 tablespoons orange-flavored liqueur or orange juice. **About ½ cup.**

# HAWAIIAN FONDUE



## *Hawaiian Fondue*

**Menu:** *Chicken and Pork Fondue, Rice, South Seas Salad (spinach, coconut chips, avocado), Banana Shakes.*

### CHICKEN AND PORK FONDUE

Partially freeze 1 pound pork tenderloin; cut across grain into ⅛-inch slices (or have meat retailer cut meat). Partially freeze 1½ pounds chicken breasts, boned; cut across grain into bite-size pieces (¼ inch thick). Prepare sauces (below). Cover meat and sauces; refrigerate. Remove from refrigerator about 15 minutes before serving.

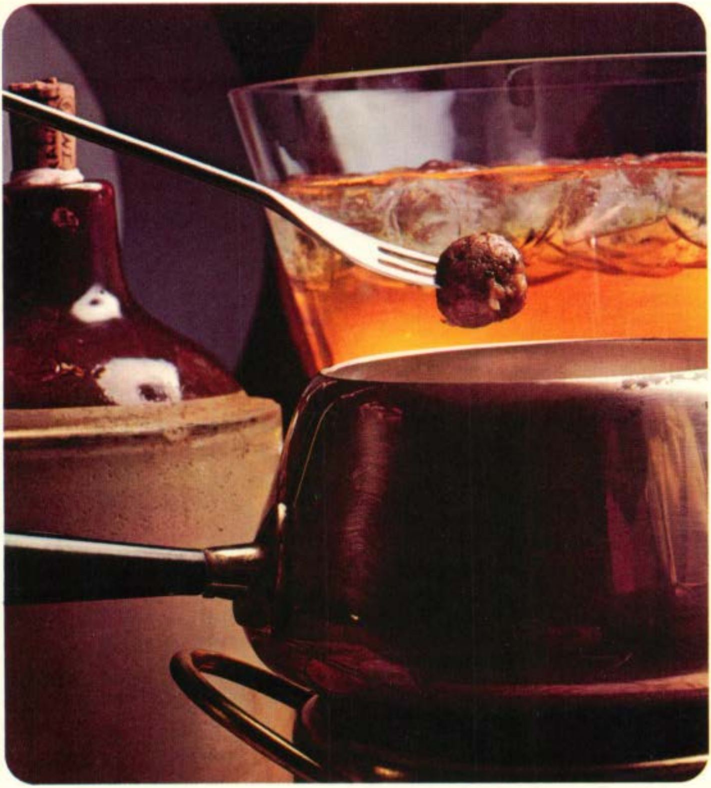
Into metal fondue pot, pour 1½ cups dry white wine (Sauterne, Rhine, Riesling). From 3 cans (10½ ounces each) condensed chicken broth (bouillon), add enough broth to fill pot ½ full. Add remaining broth as needed. Heat to simmer. Transfer pot to source of heat at table. Adjust heat when necessary to maintain temperature of broth.

Spear pieces of meat with fondue forks and place in hot broth. Cook 2 to 4 minutes or until done. Dip into sauces. At end of meal, ladle broth over remaining rice in bowls and eat as soup. **4 servings.**

**Ginger-Soy Sauce:** Mix ¼ cup soy sauce, ¼ cup water, 1 tablespoon cooking sherry, 1 teaspoon sugar, ½ teaspoon ginger and ¼ teaspoon salt. **About ½ cup.**

**Honey-Mustard Sauce:** Mix ¼ cup prepared mustard, ¼ cup honey, ½ teaspoon salt, ¼ teaspoon rosemary leaves and ⅛ teaspoon pepper. **About ½ cup.**

# MINI MEATBALLS



## MINI MEATBALLS

- **1 pound ground beef**
- **½ cup dry bread crumbs**
- **¼ cup milk**
- **1 egg**
- **1 tablespoon instant minced onion**
- **1 teaspoon parsley flakes**
- **1 teaspoon salt**
- **½ teaspoon Worcestershire sauce**
- **⅛ teaspoon pepper**
- **Sauces (below)**

Mix all ingredients except sauces. Shape mixture by rounded teaspoonfuls into ¾-inch balls. Prepare sauces. Cover meatballs and sauces; refrigerate. Remove from refrigerator about 15 minutes before serving.

In metal fondue pot, heat salad oil (2 inches) to 375°; transfer pot to source of heat at table. Adjust heat when necessary to maintain temperature of oil.

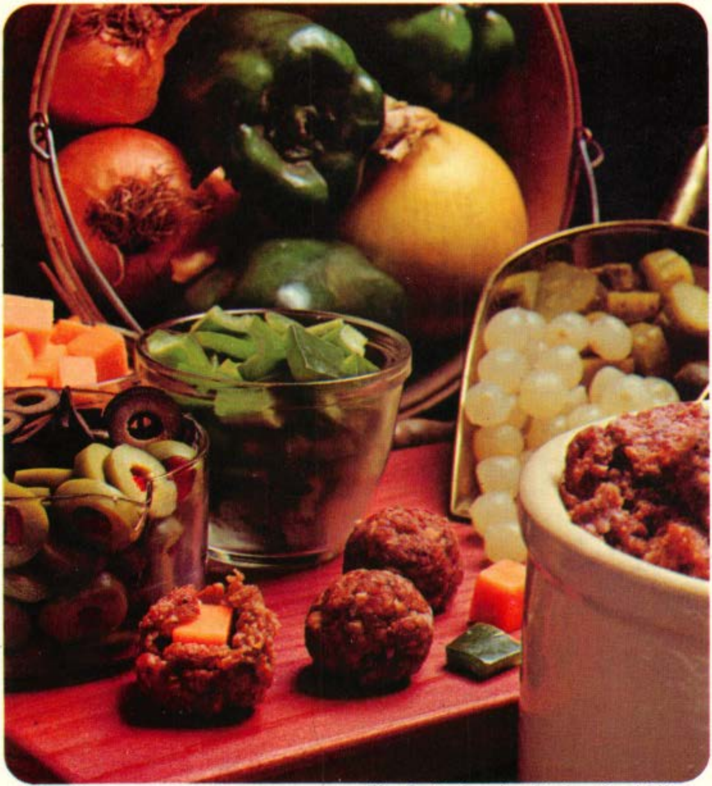
Spear meatballs with fondue forks and place in hot oil. Cook until crusty on outside, juicy inside. Dip into sauces. **6 dozen meatballs.**

**Sweet and Sour Sauce:** In small saucepan, heat ¼ cup chili sauce and ¼ cup grape or plum jelly, stirring constantly, until jelly melts. **½ cup.**

**Honey-Soy Sauce:** Mix ½ cup soy sauce, ¼ cup honey, ½ teaspoon monosodium glutamate and ½ teaspoon ginger. **¾ cup.**

**Sauce O' Gold:** Mix ¼ cup prepared mustard, ¼ cup honey, ½ teaspoon salt, ¼ teaspoon rosemary leaves and ⅛ teaspoon pepper. **½ cup.**

# MINI MEATBALL VARIATIONS



# MINI MEATBALL VARIATIONS

Prepare Mini Meatballs (*FONDUES* card 12) as directed except—try one of the variations below.

**Wrap-around Meatballs:** Shape meat mixture around one of the following: Dill pickle slice, pimiento-stuffed olive slice, Cheddar cheese cube, ripe olive slice, cocktail onion, green pepper cube or marinated mushroom. Serve with chili sauce.

**Greek Meatballs:** Omit salt, Worcestershire sauce and pepper; add 1 tablespoon lemon juice, 1 teaspoon cinnamon and ½ teaspoon nutmeg.

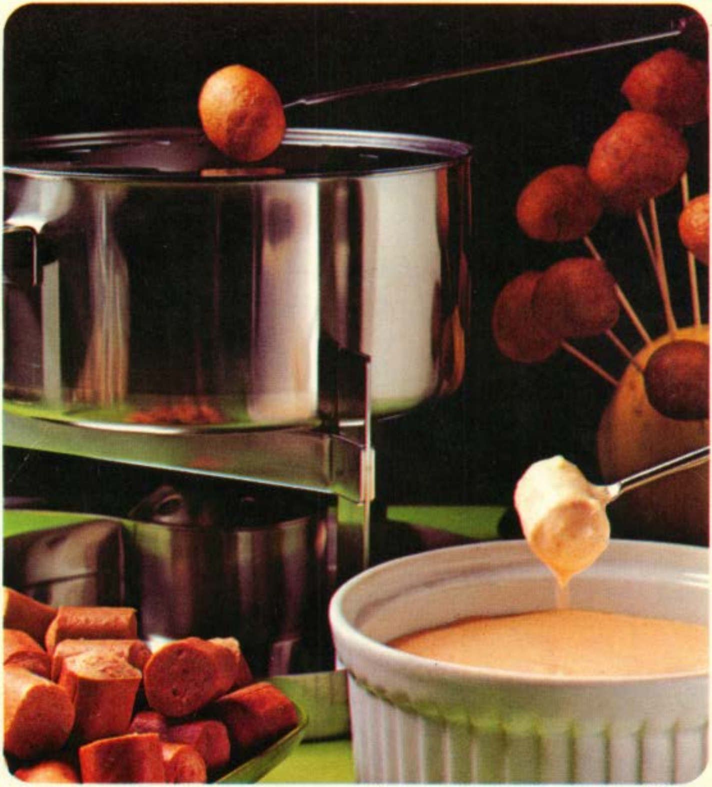
Serve with Lemon Sauce: In small saucepan, melt ¼ cup butter or margarine in ¼ cup lemon juice. **½ cup.**

**Italian Meatballs:** Omit salt, Worcestershire sauce and pepper; add 1 teaspoon oregano leaves, ½ teaspoon crushed anise seed and ½ teaspoon celery salt.

Serve with Tomato Sauce: Cook and stir 2 tablespoons each chopped onion and green pepper in 1 tablespoon butter until onion is tender. Stir in 1 can (8 ounces) tomato sauce, ¼ teaspoon salt and ⅛ teaspoon pepper. **1 cup.**

**Oriental Meatballs:** Omit Worcestershire sauce and pepper; add 1 tablespoon soy sauce and ½ teaspoon ginger. Serve with soy sauce.

# BATTER FRANKS



## BATTER FRANKS

**3 cans (5 ounces each) Vienna sausages or 1 pound cocktail weiners**
**1 egg**
**⅓ cup milk**
**1 cup Bisquick baking mix**
**2 tablespoons yellow cornmeal**
**½ teaspoon dry mustard**
**¼ teaspoon paprika**
**⅛ teaspoon cayenne red pepper**
**Catsup and mustard**

Cut sausages crosswise into thirds. Beat egg slightly; blend in milk. Mix in remaining ingredients except catsup and mustard. In metal fondue pot, heat salad oil (2 inches) to 375°; transfer pot to source of heat at table. Adjust heat when necessary to maintain temperature of oil.

Spear sausage pieces (dry) with fondue forks and dip into batter, allowing excess to drop off. (If batter thickens on standing, mix in small amount milk.) Place dipped sausage pieces in hot oil. Cook until brown, 2 to 3 minutes; drain. If you wish, insert a wooden skewer in each Batter Frank. Dip into catsup and mustard. **6 servings.**

### Other Foods to Batter-fondue

Be sure all foods are dry before dipping into batter.

**Meat and Fish:** Cooked cleaned shrimp, cubed cooked ham, cubed cooked turkey.

**Vegetables:** Uncooked caulifowerets, onion rings, cherry tomatoes, zucchini slices.

**Fruits:** Pineapple cubes, apple slices, banana slices.

# HOT POTATO PUFFS

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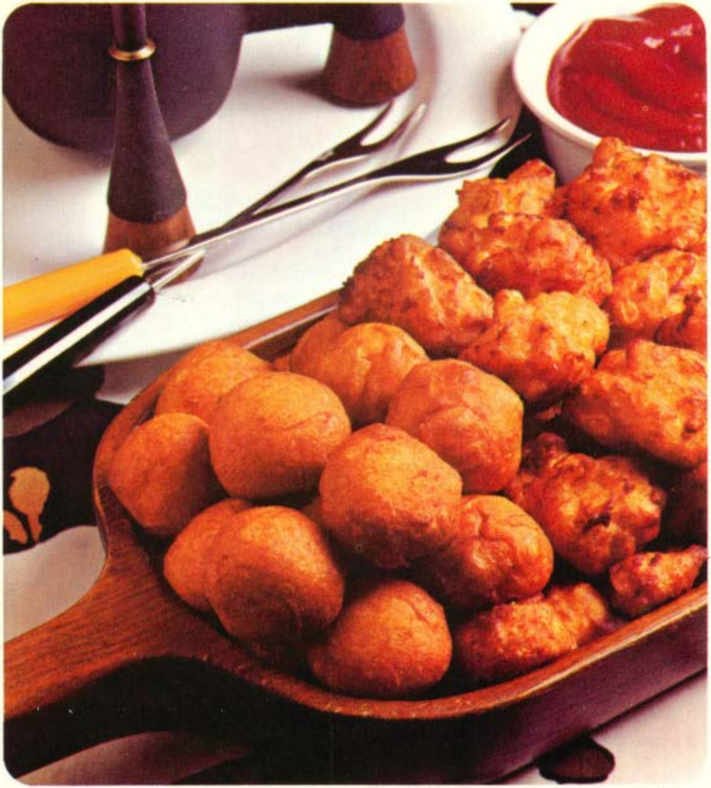


# HOT POTATO PUFFS

**½ cup water**
**½ cup milk**
**2 tablespoons butter or margarine**
**½ teaspoon salt**
**1½ cups Potato Buds instant puffs (dry)**
**2 eggs, beaten**
**Catsup**

In saucepan, heat water, milk, butter and salt to boiling. Remove from heat; stir in instant puffs (mixture will be stiff). Cool; stir in eggs. Drop mixture by teaspoonfuls onto waxed paper-covered baking sheet. Chill at least 2 hours; shape into balls.

In metal fondue pot, heat salad oil (3 to 4 inches) to 400°; transfer pot to source of heat at table. Adjust heat when necessary to maintain temperature of oil.

Spear potato balls with fondue forks and place in hot oil. Cook 2 to 3 minutes or until golden brown; drain. Dip into catsup. **25 to 30 puffs.**

**Hot Corn Puffs:** Stir in 1 can (8¾ ounces) whole kernel corn, drained, with the eggs. Chill, but do not shape into balls.

**Hot Dill Puffs:** Stir in ¼ teaspoon dill weed with the eggs.

**Hot Onion Puffs:** Heat 1 tablespoon instant minced onion with the liquid.

*Have a supply of these crisp nuggets hot and ready for some guests to nibble while others fondue their own. Serve with a board of cold cuts, garlic dill pickles, sliced tomatoes and sliced Swiss cheese.*

# SHRIMP ROLL APPETIZERS

# SHRIMP ROLL APPETIZERS

Partially thaw 2 packages (5 ounces each) frozen shrimp egg rolls. Prepare sauces (below). In metal fondue pot, heat salad oil (2 inches) to 350°; transfer pot to source of heat at table. Adjust heat when necessary to maintain temperature of oil.

Spear egg rolls with fondue forks and place in hot oil. Cook 2 minutes or until brown and crisp; drain. Dip into sauces. **4 servings.**

## Hot and Spicy Sauce

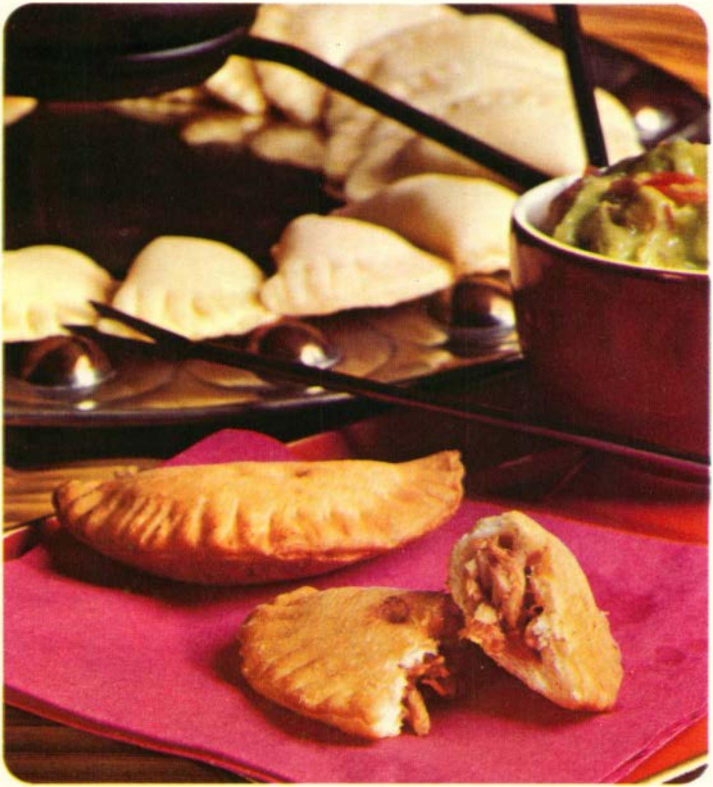
**½ cup chili sauce**
**¼ cup chopped onion**
**1 tablespoon plus 1½ teaspoons lemon juice**
**1 tablespoon salad oil**
**1 teaspoon vinegar**
**½ teaspoon brown sugar**
**¼ teaspoon red pepper sauce**
**⅛ teaspoon dry mustard**
**⅛ teaspoon salt**
**1 small clove garlic, crushed**

In small saucepan, heat all ingredients to boiling. Reduce heat; simmer 5 minutes. **About ¾ cup.**

**Hot Mustard Sauce:** If packet of Chinese-style mustard is included with shrimp egg rolls, prepare as directed or blend 2 tablespoons dry mustard, 2 to 3 tablespoons water and 1 teaspoon soy sauce. **About ¼ cup.**

**Horseradish Sauce:** Beat ¼ cup chilled whipping cream. Fold in 1 tablespoon plus 1½ teaspoons well-drained horseradish and ¼ teaspoon salt. **½ cup.**

# EMPAÑADITAS



# EMPAÑADITAS

**2 cups Gold Medal flour***
**2 tablespoons sugar**
**½ teaspoon salt**
**2 tablespoons butter or margarine**
**1 tablespoon shortening**
**1 egg yolk**
**½ cup water**
**Filling (below)**

Measure flour, sugar and salt into bowl. Cut in butter and shortening thoroughly. Mix in egg yolk. Sprinkle in water, 1 tablespoon at a time, mixing until dough forms a ball.

Turn dough onto floured cloth-covered board; knead until springy, 2 to 3 minutes. Divide dough in half; roll each half ⅛ to ¹⁄₁₆ inch thick (dough may be elastic and difficult to roll). Cut into 2½-inch rounds.

Place 1 teaspoon Filling on half of each round; fold pastry over Filling and press edges firmly with fork to seal.

In metal fondue pot, heat salad oil (2 inches) to 350°; transfer pot to source of heat at table. Adjust heat when necessary to maintain temperature of oil. Spear turnovers with fondue forks and place in hot oil. Cook 4 minutes or until light brown and crisp; drain. **About 30 Empañaditas.**

*If using self-rising flour, omit salt.

**Filling:** Mix ¾ cup chopped cooked chicken, 3 tablespoons chili sauce and pinch chili powder.

# FRIED SAUSAGE-CHEESE FONDUE

Cheddar
Pepperoni
Gouda
Mozzarella

# FRIED SAUSAGE-CHEESE FONDUE

**Assorted Sausages (below), cut into ¾-inch cubes**
**Assorted natural Cheeses (below), cut into ¾-inch cubes**
**Beaten egg**
**Fine dry bread crumbs**

About 30 minutes before serving, dip sausage and cheese cubes into egg, then into bread crumbs. Repeat to make 2 layers of coating.

In metal fondue pot, heat salad oil (2 inches) to 375°; transfer pot to source of heat at table. Adjust heat when necessary to maintain temperature of oil.

Spear 1 cube each cheese and sausage with fondue fork and place in hot oil. Cook until crusty on outside; drain.

**Sausages:** Pepperoni, Vienna, liverwurst, salami.

**Cheeses:** Bel paese, brick, Monterey, mozzarella, port du salut, Cheddar, Edam, Gouda, fontina, gruyère, provolone.

**Fried Shrimp-Cheese Fondue:** Substitute canned jumbo shrimp, well drained, for the sausages.

# HOT DIPS FOR CHIPS AND CRACKERS

## CHILES CON QUESO

**2 jalapeño chili peppers, drained (reserve 1 tablespoon liquid)**
**1 jar (16 ounces) pasteurized process cheese spread**
**1 jar (4 ounces) pimiento, drained and chopped**

Remove stems, seeds and membrane from peppers; chop peppers. In earthenware fondue pot, combine peppers, cheese spread and pimiento. Heat, stirring constantly, until cheese melts. Stir in reserved liquid. **2 cups.**

## LOBSTER FONDUE DIP

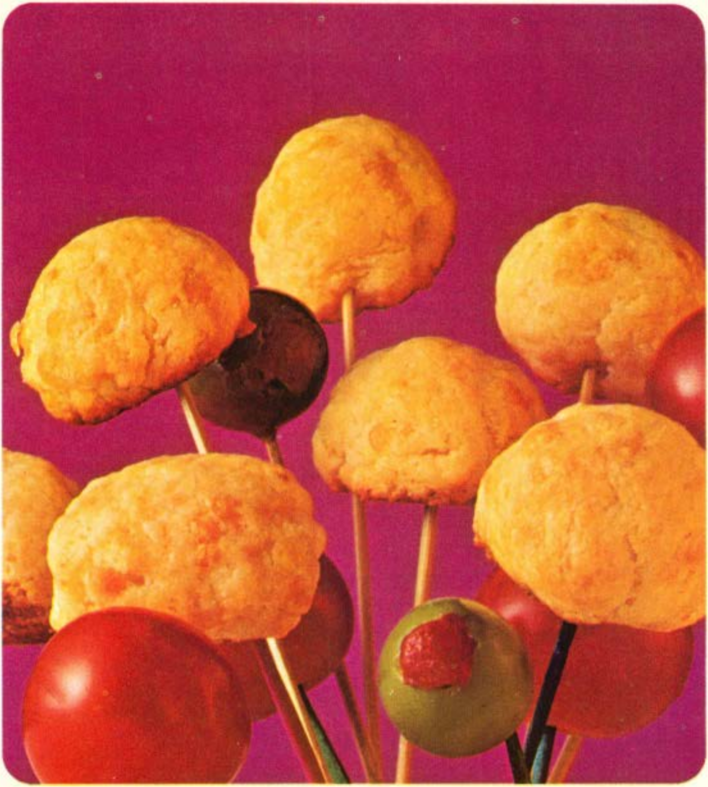
**2 tablespoons butter or margarine**
**2 cups shredded sharp process American cheese (about 8 ounces)**
**2 drops red pepper sauce**
**⅓ cup dry white wine**
**1 can (5 ounces) lobster, drained and broken into small pieces**

In earthenware fondue pot, melt butter over low heat. Gradually stir in cheese until cheese melts. Add red pepper sauce; gradually stir in wine. Add lobster; stir until heated through. **About 1½ cups.**

## SANTE FE BEAN DIP

In earthenware fondue pot, heat 1 can (10½ ounces) condensed black bean soup, 1 can (8 ounces) tomato sauce, ½ cup shredded natural Cheddar cheese and ¼ teaspoon chili powder, stirring occasionally. **About 2 cups.**

# APPETIZER FONDUE DIPPERS



## SAVORY SURPRISES

Heat oven to 450°. Prepare pastry for Two-crust Pie as directed on 1 package of our pie crust mix except—mix in 1 cup shredded sharp cheese before adding water.

With hands, pat about 1 teaspoonful dough at a time into thin round. Wrap each around one of the Fillings (below). Bake on ungreased baking sheet 10 to 15 minutes. Spear rounds and swirl in Cheese Fondue *(FONDUES* card 4) or your favorite sauce. **About 40 appetizers.**

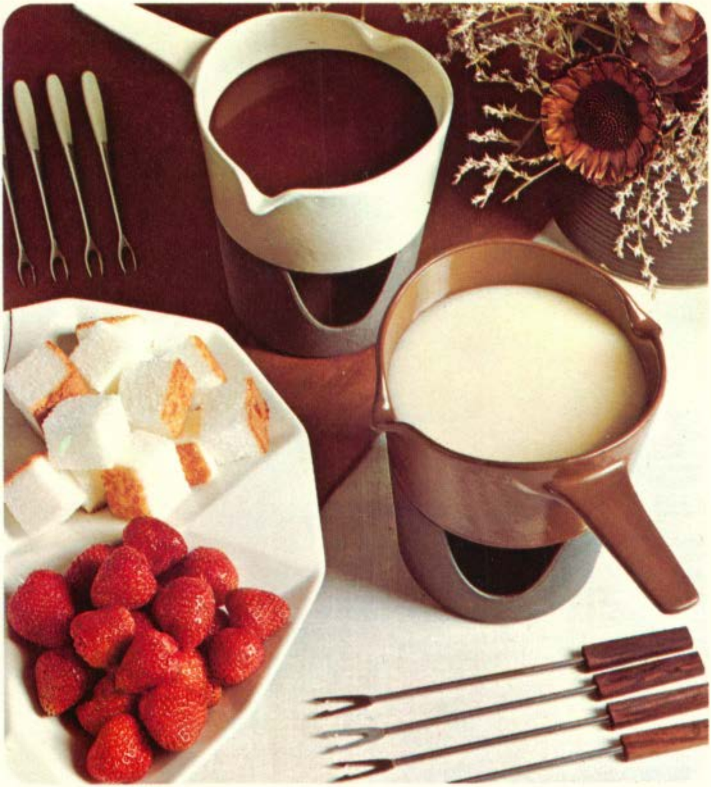
**Fillings:** Rolled anchovy fillet, ⅓ of cocktail weiner, salami or smoked sausage cube, cream cheese ball wrapped in dried beef, stuffed olive, salted peanut.

## SWISS CHEESE APPETIZERS

Heat oven to 425°. Cook and stir ⅔ cup sliced fresh mushrooms in ¼ cup butter or margarine until mushrooms are tender; drain. Prepare pastry for Two-crust Pie as directed on 1 package of our pie crust mix except—roll dough ⅛ inch thick and cut into 2½-inch rounds.

On each round, place one 1¼-inch square sliced Swiss cheese and 1 mushroom slice; repeat. Top with another cheese square and a pastry round. Moisten edges with water; press with fork to seal. Prick tops. Bake on ungreased baking sheet about 12 minutes. Spear rounds and swirl in Cheese Fondue *(FONDUES* card 1) or your favorite sauce. **18 appetizers.**

# CHOCOLATE AND WHITE FONDUES



## CHOCOLATE FONDUE

**12 ounces milk chocolate, semisweet chocolate pieces or sweet cooking chocolate**
**¾ cup light cream**
**1 to 2 tablespoons cherry brandy, orange-flavored liqueur or 2 teaspoons powdered instant coffee**
**Dippers (below)**

In heavy saucepan, melt chocolate in cream over low heat, stirring until smooth. Remove from heat; stir in brandy. Pour into dessert fondue pot to keep warm. Spear Dippers and swirl in fondue. **2 cups.**

**White Fondue:** Substitute white almond bark coating for the milk chocolate and decrease light cream to ⅓ cup.

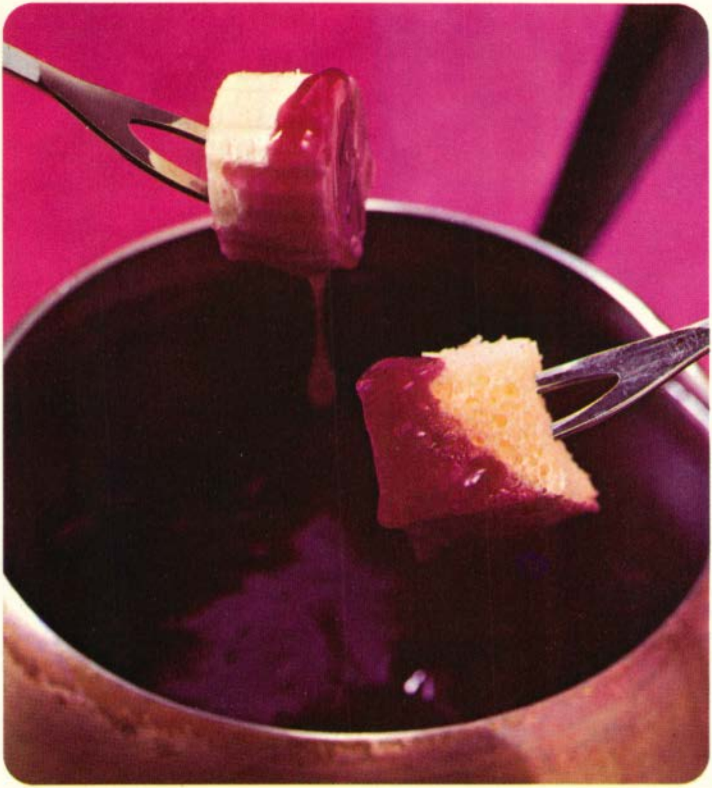
## MINUTE CHOCOLATE FONDUE

In saucepan, heat 1 can of our chocolate ready-to-spread frosting over low heat, stirring frequently. Pour into dessert fondue pot to keep warm. Spear Dippers (below) and swirl in fondue. **2 cups.**

**Minute Minty Chocolate Fondue:** Stir ½ teaspoon mint extract into frosting.

**Dippers:** Angel food cake squares, strawberries, whole miniature cream puffs, mandarin orange segments, banana slices.

# FRUIT FONDUES



## RASPBERRY FONDUE

Heat 2 packages (10 ounces each) frozen raspberries, thawed, and 1 cup currant jelly to boiling. Mix 2 tablespoons cornstarch and 1 tablespoon cold water; stir into raspberry mixture. Heat to boiling, stirring constantly. Boil and stir 1 minute. Strain sauce; pour into dessert fondue pot to keep warm. Spear Dippers (below) and swirl in fondue. **2½ cups.**

## BLUEBERRY-CINNAMON FONDUE

In saucepan, mix 2 cups frozen blueberries, ¼ cup each sugar and water, 2 tablespoons lemon juice, 2 teaspoons cornstarch and ½ teaspoon cinnamon. Heat to boiling, stirring constantly. Reduce heat; simmer 5 minutes, stirring occasionally. Pour into dessert fondue pot to keep warm. Spear Dippers (below) and swirl in fondue. **About 1⅓ cups.**

## FRESH MINT FONDUE

Mix ¼ cup finely snipped mint leaves and ¼ cup sugar; let stand 1 hour. Melt 1 cup mint-flavored apple jelly over low heat; blend in mint-sugar mixture and ¼ cup water. Pour into dessert fondue pot to keep warm. Spear Dippers (below) and swirl in fondue. **1½ cups.**

**Dippers:** Chiffon cake squares, banana chunks, pineapple chunks, toasted waffle squares, pear slices, strawberries.

# CITRUS FONDUES

## QUICK LEMON FONDUE

Blend 1 package of our lemon frosting mix, ¼ cup plus 2 tablespoons hot water and 2 tablespoons corn syrup; beat until smooth. Pour into dessert fondue pot to heat. Spear Dippers (below) and swirl in fondue. **2 cups.**

## ORANGE DESSERT FONDUE

**1 cup sugar**
**3 tablespoons cornstarch**
**¼ teaspoon salt**
**1 cup orange juice**
**¼ cup lemon juice**
**¼ cup hot water**
**1 tablespoon butter or margarine**
**1 teaspoon each grated orange and lemon peel**
**Dippers (below)**

In saucepan, mix sugar, cornstarch and salt. Slowly stir in orange and lemon juice and water. Heat to boiling, stirring constantly. Boil and stir 1 minute. Remove from heat; stir in butter and grated peel.

Pour into dessert fondue pot to keep warm. Spear Dippers and swirl in fondue. **About 2 cups.**

**Dippers:** Day-old gingerbread squares, cream cheese squares rolled in toasted sesame seed, cantaloupe balls, nut-stuffed dates, doughnut slices.

# CUSTARD FONDUES

## FRENCH ALMOND CUSTARD FONDUE

**½ cup sugar**
**½ teaspoon salt**
**2 tablespoons cornstarch**
**2 cups light cream or milk**
**2 egg yolks, slightly beaten**
**1 tablespoon butter or margarine**
**2 teaspoons almond extract**
**Dippers (below)**

In saucepan, mix sugar, salt and cornstarch. Gradually stir in cream. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat.

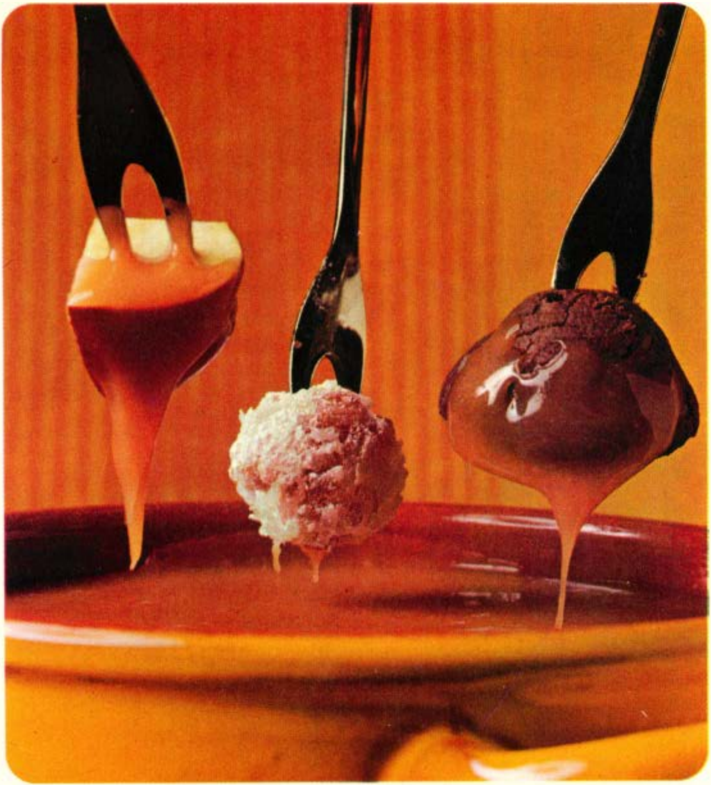
Gradually stir at least half the hot mixture into egg yolks. Blend into hot mixture in saucepan. Boil and stir 1 minute. Remove from heat; stir in butter and almond extract. Pour into dessert fondue pot to keep warm. Swirl Dippers in fondue. **2 cups.**

## PUDDING FONDUE

In dessert fondue pot, heat 1 can of our vanilla ready-to-serve pudding (2 cups). Swirl Dippers (below) in fondue. **2 cups.**

**Dippers:** Alternate cherries, grapes, pineapple chunks, brownie squares and fruitcake squares on skewers.

# AMBER FONDUES



## BUTTERSCOTCH FONDUE

**¾ cup sugar**
**½ cup light corn syrup**
**¼ teaspoon salt**
**¼ cup butter or margarine, softened**
**1 cup light cream (20%)**
**½ teaspoon vanilla or 1 tablespoon rum**
**Dippers (below)**

Mix sugar, corn syrup, salt, butter and ½ cup of the cream. Cook over low heat, stirring occasionally, to 234° on candy thermometer or until small amount of mixture dropped into cold water forms a soft ball.

Stir in remaining cream. Cook to 228° on candy thermometer or until mixture is thick, smooth consistency. Remove from heat; stir in vanilla. Pour into dessert fondue pot to keep warm. Spear Dippers and swirl in fondue. **About 2 cups.**

## HONEY-APRICOT FONDUE

Mix 1 cup honey and 1 cup apricot brandy. Pour into dessert fondue pot to heat. Spear Dippers (below) and swirl in fondue. **2 cups.**

**Dippers:** Brownie Cherry Surprises *(FONDUES* card 26), apple wedges, Apricot Balls *(FONDUES* card 26), spiced or salted nuts.

# DESSERT FONDUE DIPPERS

## APRICOT BALLS

**1 package (8 ounces) dried apricots, ground or finely cut up**
**2½ cups flaked coconut**
**¾ cup sweetened condensed milk**
**⅔ cup finely chopped nuts or confectioners' sugar**

Mix apricots, coconut and milk. Shape mixture into 1-inch balls; roll in nuts. Let stand 2 hours or until firm. **4 dozen dippers.**

**Tangy Apricot Balls:** Mix in 2 tablespoons lemon juice with the apricots.

## BROWNIE CHERRY SURPRISES

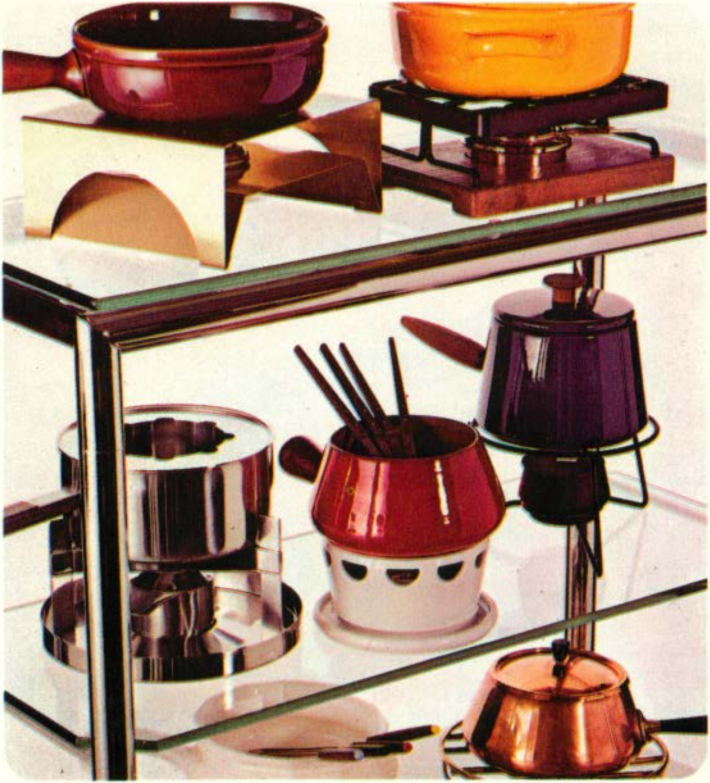
**1 egg**
**½ cup finely chopped nuts**
**1 tablespoon water**
**1 package (15.5 ounces) of our fudge brownie mix**
**30 maraschino cherries, drained**

Heat oven to 375°. Mix thoroughly egg, nuts, water and brownie mix (dry). Mold scant tablespoonful dough around each cherry. Bake on ungreased baking sheet 8 to 10 minutes. **2½ dozen dippers.**

**Brownie Mint Surprises:** Substitute chocolate mint-flavored wafers for the cherries.

*Dip these goodies into Amber Fondues (FONDUES card 25), Custard Fondues (FONDUES card 24), Citrus Fondues (FONDUES card 23) or White Fondue (FONDUES card 21).*

# FONDUE EQUIPMENT YOU SHOULD HAVE



# FONDUE EQUIPMENT YOU SHOULD HAVE

## Pot

**Oil Fondues:** Metal pot with broad base, secure handle, sloping sides or partial cover to prevent spattering, well-balanced stand. A heavy pot can double for cheese or dessert fondues. If not heavy, cheese or dessert may scorch. **The best all-purpose pot** for cooking and heating **is an electric fondue pot.**

**Cheese Fondues:** Flameproof ceramic pot, heavy, wide and shallow. Also workable for dessert fondue, but hot oil bubbling in this pot might crack it.

**Dessert Fondues:** Small flameproof ceramic or metal pot warmed by a candle.

## Burner

**Alcohol:** Contains wick or fiber pad. Regulate heat by raising or lowering wick or closing or opening damper.

**Canned Heat:** Solidified alcohol. Regulate heat with movable cover or use lid.

## Accessories

**Heatproof tray** for pot to rest on... **fondue forks** (10 to 12 inches long with insulated handles and color-coded for convenience of users)... **service plates** with indentations for dipping sauces... **vinyl cloth** or plastic wipe-clean fabric to protect your table from spills.

# CONVENIENT OVEN MEALS

**DIVIDER CARD**

The Betty Crocker Recipe Card Library

## *about* CONVENIENT OVEN MEALS...

"Something's in the oven for dinner" is one of the coziest, most comfortable thoughts in the world. So here are menus planned with foods that can be assembled ahead of time—to bake together and come from the oven all at once.

For women like you with a crowded schedule of other activities, these main dishes, vegetables, breads and desserts are matched and coordinated with oven times and temperatures to help you get family dinners down to a science.

Time-managed for modern home schedules, they mean more time for you and less last-minute stress and kitchen clutter. And don't forget on chilly winter days how dinner in the oven makes your kitchen seem welcoming, extra warm as toast and twice as fragrant!

Cordially,

Betty Crocker

*Pictured: Baked Ham Dinner, Southern Style (card 1).*

# CONVENIENT OVEN MEALS

| | |
|---|---|
| **1. Baked Ham Dinner–Southern Style** | Ground Ham |
| **2. Spring Fever Supper** | Ham |
| **3. Saturday Night Special** | Bacon |
| **4. Family Celebration** | Pork Chops |
| **5. Prepare Ahead, Rest Awhile** | Pork Loin Roast |
| **6. Stormy Day Supper** | Spareribs |
| **7. Do-ahead Dinner Italiano** | Canadian Bacon |
| **8. Simple Supper–Special Dessert** | Pork Sausages |
| **9. Cupboard Shelf Broiler Special for Four** | Luncheon Meat |
| **10. Quick Broiler Dinner for Four** | Ground Lamb |
| **11. Be-Good-to-Father Dinner** | Round Steak |
| **12. Broiled Sirloin for Four** | Sirloin Steak |
| **13. Simply Special** | Beef Roast |
| **14. Slow-Baking Savory Stew** | Beef Chuck |
| **15. Like Mother Used to Make but Easier** | Ground Beef |
| **16. Ground Beef Glamorized** | Ground Beef |
| **17. Cheeseburger Broil for Four** | Ground Beef |
| **18. Best Before Payday Dinner** | Ground Beef |
| **19. Freezer-Fast Feast** | Fish Fillets |
| **20. Broiler-Fast Fish for Four** | Fish Sticks |
| **21. Family Favorite Fish Dinner** | Salmon |
| **22. Shortcut Supper** | Tuna |
| **23. Quick to Mix–Quick to Bake** | Tuna |
| **24. Chicken Every Sunday** | Chicken |
| **25. Last of the Turkey Treat** | Turkey |
| **26. Streamlined Oven Meal** | Turkey |
| **27. Elegant but so Easy** | Rock Cornish Hens |

*Recipes for starred (*) foods in menus given on cards.*

# MAKING THE MOST OUT OF YOUR OVEN

**Share-the-oven foods**—main dishes, vegetables, breads and desserts—can bake together. Arrange the shelves before you heat the oven so the foods will fit.

◆ Allow plenty of air space around each baking; no containers should touch.

◆ Alternate foods on each shelf so that one isn't directly over the other.

◆ Choose tight-fitting covers to keep moisture in.

**Prepare-ahead foods** which can be mixed and refrigerated earlier in the day are found on cards 1 and 18 (front) and 5, 6, 11 and 21 (back). Add about 10 minutes to the baking time for each.

If you have an automatic oven, call your utility company for recommendations as to which foods will hold safely—and for how long—while you are away.

**Freezer-to-oven Meats:** Roast frozen meats at 300 to 325° for one-third to one-half again as long as defrosted meats. The extra roasting time will vary with the size and thickness of the meat.

**Freezer-to-broiler Meats:** Broil frozen steaks and patties farther from the heat than you would if they were defrosted to prevent too much browning on the outside before the inside is cooked to your liking. Broiling time will vary with the thickness of meat and distance from the heat.

**Convenient Broiler Containers:** Most foods can be put right on the rack of your broiler pan. For small pieces or saucy foods, fashion pans of heavy-duty aluminum foil. Or save foil pans that other foods come in.

# BAKED HAM DINNER—SOUTHERN STYLE

Juicy Ham Loaf*    Hot Mustard Fruits*
Baked Potatoes
Tossed Green Salad
Mississippi Pecan Tarts*

**375° oven—6 servings**

## JUICY HAM LOAF

**1 pound ground smoked ham**
**1 pound ground lean pork**
**3 cups Wheaties cereal**
**2 eggs, beaten**
**1 cup milk**
**1 teaspoon salt**
**⅛ teaspoon pepper**

Mix all ingredients thoroughly. Shape into oblong loaf in ungreased 9-inch baking pan or dish. Bake uncovered 1 hour. Pour drippings from pan before serving.

## HOT MUSTARD FRUITS

Mix ¼ cup butter, melted, ½ cup brown sugar (packed) and 2 tablespoons prepared mustard; reserve 2 tablespoons. Toss remaining mustard mixture, 1 can (16 ounces) sliced peaches, drained, 1 can (13½ ounces) pineapple tidbits, drained, 1 jar (4 ounces) maraschino cherries, drained, and 2 bananas, sliced. Divide among 6 individual baking dishes; spoon reserved mustard mixture over tops. Bake uncovered 20 minutes.

## MISSISSIPPI PECAN TARTS

**1 stick or ½ packet of our pie crust mix**
**1 egg**
**¼ cup sugar**
**⅛ teaspoon salt**
**2 tablespoons butter or margarine, melted**
**⅓ cup dark corn syrup**
**⅓ cup pecan halves**

Prepare pastry for One-crust Pie as directed on package except — divide dough into 6 equal parts; shape each into ball and roll into 4-inch circle. Ease into muffin cups, making pleats so pastry will fit closely.

In small mixer bowl, beat remaining ingredients except nuts thoroughly. Stir in nuts. Divide among pastry-lined muffin cups. Bake 30 to 40 minutes or until filling is set and pastry is light brown. Cool.

### Oven Timetable for Dinner at 6:00
### (Baking time: 1½ hours)

**Heat oven to 375°**

**4:30** Put baking potatoes in oven.

**5:00** Put in Juicy Ham Loaf and Mississippi Pecan Tarts.

**5:40** Take out Mississippi Pecan Tarts; put in Hot Mustard Fruits.

## SPRING FEVER SUPPER

Baked Ham with Spinach Stuffing*
Baked Sweet Potatoes
Pineapple-Grape-Lettuce Salad
Baked Banana Splits*

**350° oven—4 to 6 servings**

### BAKED HAM WITH SPINACH STUFFING

- **1 package (10 ounces) frozen chopped spinach**
- **¼ cup diced celery**
- **1 can (3 ounces) chopped mushrooms, drained**
- **2 teaspoons instant minced onion**
- **¼ teaspoon salt**
- **⅛ teaspoon pepper**
- **2 fully cooked smoked ham slices (about ½ pound each), ½ inch thick**
- **Mustard Sauce (back of this card)**

Thaw spinach; drain well. Mix spinach, celery, mushrooms, onion, salt and pepper.

Place 1 ham slice in ungreased shallow baking dish; spread with spinach mixture and top with second ham slice. Cover; bake 45 minutes. Uncover; bake 15 minutes longer. Serve with Mustard Sauce.

## MUSTARD SAUCE

**2 tablespoons butter**
**2 tablespoons flour**
**Salt and pepper**
**1 ¼ cups milk**
**⅛ teaspoon nutmeg**
**1 tablespoon well-drained horseradish**
**1 tablespoon prepared mustard**

Melt butter over low heat; blend in flour, salt and pepper. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat; gradually stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in nutmeg, horseradish and mustard.

## BAKED BANANA SPLITS

Cut 4 peeled firm bananas into quarters; place bananas and 4 maraschino cherries in greased baking dish. Brush bananas with lemon juice; sprinkle with 2 tablespoons brown sugar. Dot with 2 tablespoons butter; drizzle with 1 teaspoon rum flavoring. Bake uncovered 15 minutes. Top each serving of bananas with coconut ice cream and a cherry; spoon brown sugar sauce over ice cream.

### Oven Timetable for Dinner at 6:00
### (Baking time: 1 hour)

**Heat oven to 350°**

**5:00** Put Baked Ham with Spinach Stuffing and small sweet potatoes in oven.

**5:45** Put in Baked Banana Splits; uncover Baked Ham with Spinach Stuffing.

## SATURDAY NIGHT SPECIAL

Speedy Baked Beans*
Dark Date Bread*
Crispy Cabbage Slaw
Ruby Jewelled Pears*

**350° oven—6 servings**

### SPEEDY BAKED BEANS

**6 slices bacon, diced**
**1 cup minced onion**
**3 cans (19 ounces each) baked beans with pork**
**⅓ cup chili sauce**
**1½ teaspoons prepared mustard**

In large skillet, cook and stir bacon and onion until bacon is crisp. Stir in remaining ingredients. Pour into ungreased 2-quart casserole. Bake uncovered 45 minutes or until hot and bubbly.

**Speedy Baked Beans with Ham:** Add 1 cup cut-up cooked ham to bean mixture.

*A shortcut version of the "Indian" baked beans, New England's traditional Saturday night fare. Slow-bake the moist Dark Date Bread and serve warm for a homey addition.*

## DARK DATE BREAD

**1 cup boiling water**
**1 cup raisins**
**1 cup cut-up dates**
**3 tablespoons butter or margarine**
**1½ teaspoons soda**
**1¾ cups Gold Medal flour***
**1 cup sugar**
**½ teaspoon salt**
**2 eggs**
**1 teaspoon vanilla**
**½ cup chopped nuts**

Grease and flour loaf pan, 9x5x3 inches. Pour boiling water over raisins, dates, butter and soda; let stand. Mix flour, sugar and salt; beat in fruit mixture and remaining ingredients. Pour batter into pan. Bake 60 to 70 minutes.

*If using self-rising flour, omit soda and salt.

## RUBY JEWELLED PEARS

Heat 1 can (16 ounces) whole cranberry sauce, ¼ cup sugar, 2 tablespoons lemon juice and ¼ teaspoon cinnamon over low heat, stirring occasionally, until sugar is dissolved. Place 8 canned pear halves cut sides up in ungreased baking pan, 8x8x2 inches; pour cranberry sauce on pears. Bake 30 minutes, basting occasionally.

### Oven Timetable for Dinner at 6:00
### (Baking time: 1½ hours)

**Heat oven to 350°**

**4:30** Put Dark Date Bread in oven.

**5:15** Put in Speedy Baked Beans.

**5:30** Take out Dark Date Bread; put in Ruby Jewelled Pears.

## FAMILY CELEBRATION

Cranberry-stuffed Pork Chops with Potatoes*
Buttered Broccoli Spears
Crisp Celery Curls
Pumpkin Bread*     Apple Butter

**350° oven—4 servings**

### CRANBERRY-STUFFED PORK CHOPS WITH POTATOES

**1 package (10 ounces) frozen cranberry-orange relish, thawed**
**4 pork loin chops, 1 inch thick (each with pocket)**
**2 tablespoons flour**
**2 teaspoons salt**
**¼ teaspoon pepper**
**1 tablespoon shortening**
**2 pounds potatoes, pared and cut into ½-inch slices**
**Salt**
**¼ cup water**

Spoon 2 to 3 tablespoons cranberry-orange relish into pocket of each chop; secure with wooden picks. Mix flour, 2 teaspoons salt and the pepper; coat meat. Melt shortening in large skillet; brown chops. Arrange potatoes in center of ungreased baking dish, 13½x9x2 inches; sprinkle with salt. Place chops around potatoes.

Add water to skillet; scrape brown particles from pan. Pour liquid into dish. Cover; bake 1½ hours.

## PUMPKIN BREAD

**⅔ cup shortening**
**2⅔ cups sugar**
**4 eggs**
**1 can (16 ounces) pumpkin**
**⅔ cup water**
**3⅓ cups Gold Medal flour***
**2 teaspoons soda**
**1½ teaspoons salt**
**½ teaspoon baking powder**
**1 teaspoon cinnamon**
**1 teaspoon cloves**
**⅔ cup coarsely chopped nuts**
**⅔ cup raisins**
**Apple butter**

Grease 2 loaf pans, 9x5x3 inches. Mix shortening and sugar; stir in eggs, pumpkin and water. Blend in flour, soda, salt, baking powder, cinnamon and cloves. Stir in nuts and raisins. Pour into pans. Bake about 1 hour 10 minutes or until wooden pick inserted in center comes out clean. Serve with apple butter.

*If using self-rising flour, omit soda, salt and baking powder.

### Oven Timetable for Dinner at 6:00
### (Baking time: 1½ hours)

### Heat oven to 350°

**4:30** Put Cranberry-stuffed Pork Chops with Potatoes and Pumpkin Bread in oven.

**5:40** Take out Pumpkin Bread.

## PREPARE AHEAD, REST AWHILE

Pork Loin Roast* Baked Potatoes
Spinach Gourmet*
Green Pepper and Cucumber Sticks
Maple-baked Apples*

**300° oven—6 servings**

### PORK LOIN ROAST

- **1 envelope (about 1½ ounces) onion soup mix**
- **5-pound pork loin roast**
- **½ cup water**
- **¼ cup Gold Medal flour**

Place 30x18-inch piece of heavy-duty aluminum foil in baking pan; sprinkle soup mix in center of foil. Trim excess fat from meat. Place meat fat side down on soup mix. Fold foil over and seal securely. Cook 3½ hours.

Open foil wrap; remove meat to warm platter. Measure drippings and add enough water to measure 2 cups. Pour liquid into pan. Blend ½ cup water and the flour; stir into liquid in pan. Heat to boiling, stirring constantly. Boil and stir 1 minute.

## SPINACH GOURMET

**2 packages (10 ounces each) frozen chopped spinach**
**2 cans (4½ ounces each) button mushrooms, drained**
**2 teaspoons instant minced onion**
**1 clove garlic, crushed**
**1 teaspoon salt**
**⅛ teaspoon pepper**
**⅔ cup dairy sour cream**
**2 tablespoons milk**
**2 tablespoons butter or margarine, softened**

Thaw spinach; drain well. In ungreased 1-quart casserole, mix spinach and remaining ingredients. Cover; bake 1 hour.

## MAPLE-BAKED APPLES

Wash, core and remove 1-inch strip of skin around middle of 6 baking apples. Place apples upright in baking dish; fill center of each with 1 teaspoon butter and 1 tablespoon maple-flavored syrup. Pour water (¼ inch deep) into baking dish. Bake uncovered 1 hour or until tender. Spoon syrup in pan over apples after baking.

### Oven Timetable for Dinner at 6:00
### (Baking time: 3½ hours)

**Heat oven to 300°**

**2:20** Put Pork Loin Roast in oven.
**4:30** Put in baking potatoes.
**5:00** Put in Spinach Gourmet and Maple-baked Apples.
**5:50** Take out Pork Loin Roast; make gravy.

# STORMY DAY SUPPER

Glazed Spareribs*
Cheese-Scalloped Corn*
Curly Endive Salad
Kaiser Rolls
Orange Brownies*

**350° oven—4 servings**

## GLAZED SPARERIBS

**4 pounds spareribs***
**1 can (15 ounces) tomato sauce**
**1 envelope (.7 ounce) onion salad dressing mix**
**¼ cup vinegar**
**¼ cup light molasses**
**2 tablespoons salad oil**
**1 teaspoon dry mustard**
**1 cup water**

Place spareribs meaty side up in open shallow roasting pan. In small saucepan, heat remaining ingredients to boiling, stirring constantly. Boil and stir 3 minutes. Pour sauce mixture over spareribs. Roast uncovered 1½ hours or until done, basting ribs 2 or 3 times.

*Pork back ribs or country-style ribs can be used.

## CHEESE-SCALLOPED CORN

**1 can (16 ounces) cream-style corn**
**2 eggs, slightly beaten**
**¼ cup chopped ripe olives**
**½ cup grated Cheddar cheese**
**Salt and pepper**
**¼ cup bread crumbs**
**Butter or margarine**

In ungreased 1-quart casserole, mix corn, eggs, olives, cheese, salt and pepper. Sprinkle with bread crumbs; dot with butter. Bake uncovered 35 minutes.

## ORANGE BROWNIES

Prepare Fudgy or Cake-like Brownies as directed on 1 package (15.5 ounces) of our fudge brownie mix except—stir grated peel of 1 orange into dough and substitute ¼ cup orange juice for the water.

### Oven Timetable for Dinner at 6:00
### (Baking time: 1½ hours)

**Heat oven to 350°**

**4:30** Put Glazed Spareribs and Orange Brownies in oven.

**4:55** Take out Orange Brownies; baste Glazed Spareribs.

**5:25** Put in Cheese-Scalloped Corn; baste Glazed Spareribs.

# DO-AHEAD DINNER ITALIANO

Zucchini-Bacon Bake*
Cauliflowerets Carrot Curls
Italian Breadsticks
Apple Custard*

**350° oven—6 servings**

## ZUCCHINI-BACON BAKE

- **2 pounds zucchini (about 8 small)**
- **2 eggs**
- **2 cups creamed cottage cheese**
- **¾ cup uncooked instant rice**
- **½ cup chopped onion**
- **2 tablespoons snipped parsley**
- **1½ teaspoons marjoram**
- **¾ teaspoon salt**
- **Few drops red pepper sauce**
- **¾ cup grated Parmesan cheese**
- **1 pound Canadian-style bacon, cut into 16 slices**

Cut unpared zucchini into ½-inch slices. Cook covered in 1 inch boiling salted water 5 minutes; drain. Beat eggs slightly; stir in remaining ingredients except Parmesan cheese and meat.

Arrange half the zucchini in ungreased baking dish, 11½x7½x 1½ inches. Top with half the rice mixture; repeat. Sprinkle with Parmesan cheese; arrange meat on top. Bake uncovered 1 hour.

# APPLE CUSTARD

- **6 medium baking apples, pared and cored**
- **¾ cup brown sugar (packed)**
- **2 tablespoons soft butter**
- **¾ teaspoon cinnamon**
- **2 eggs**
- **⅓ cup granulated sugar**
- **¼ teaspoon salt**
- **2 cups milk, scalded**
- **½ teaspoon vanilla**

Place apples in individual baking dishes. Mix brown sugar, butter and cinnamon; fill centers of apples with sugar mixture. Beat eggs, granulated sugar, salt, milk and vanilla; divide egg mixture among dishes.

Place dishes in baking pan; pour in very hot water (1 inch deep). Bake 45 to 60 minutes or until knife inserted in custard comes out clean. Serve warm or cool.

### Oven Timetable for Dinner at 6:00
### (Baking time: 1 hour)

### Heat oven to 350°

**5:00** Put Zucchini-Bacon Bake and Apple Custard in oven.

**5:45** Take out Apple Custard.

## SIMPLE SUPPER—SPECIAL DESSERT

Macaroni and Cheese with Smoky Sausages*
Spiced Apple Rings
Brussels Sprouts
Little Pumpkin Custards*

**350° oven—8 servings**

### MACARONI AND CHEESE WITH SMOKY SAUSAGES

- **3 tablespoons butter or margarine**
- **6 or 7 ounces uncooked elbow macaroni (about 2 cups)**
- **1½ teaspoons salt**
- **½ teaspoon pepper**
- **2 cups shredded sharp cheese (about 8 ounces)**
- **1 quart milk**
- **1 package (12 ounces) small smoked sausage links**

In oven, melt butter in baking dish, 11½x7½x1½ inches. Add macaroni, salt and pepper; stir to coat macaroni with butter. Sprinkle with cheese. Pour milk over macaroni and cheese. Bake uncovered 45 minutes. Arrange sausage links on casserole. Bake 15 minutes longer or until sausages are hot.

## LITTLE PUMPKIN CUSTARDS

**1 can (16 ounces) pumpkin**
**1½ teaspoons salt**
**1⅓ cups evaporated milk**
**2 eggs**
**⅔ cup sugar**
**2 tablespoons butter, melted**
**1 teaspoon cinnamon**
**¼ teaspoon ginger**
**¼ teaspoon nutmeg**
**¼ teaspoon cloves**
**Crunch Topping (below)**

Blend all ingredients except Crunch Topping with rotary beater. Divide among 8 ungreased custard cups. Place cups in baking pan; pour in very hot water (1 inch deep). Bake 45 minutes or until knife inserted in center comes out clean. Cool. Invert custards onto dessert dishes. Serve with Crunch Topping.

**Crunch Topping:** In chilled bowl, beat ½ cup chilled whipping cream until stiff; fold in ½ cup finely crushed peanut brittle.

### Oven Timetable for Dinner at 6:00
### (Baking time: 1 hour)

### Heat oven to 350°

**5:00** Put Macaroni and Cheese and Little Pumpkin Custards in oven.

**5:45** Take out Little Pumpkin Custards. Arrange sausages on Macaroni and Cheese; return to oven.

# CUPBOARD SHELF BROILER SPECIAL FOR FOUR

Luncheon Meat Stack-ups*
Carameled Sweet Potatoes and Pineapple*
Marinated Vegetables
Toasted Rye Rolls*
Peanut Butter Velvet Crumb Cake*

**Broil 4 to 5 inches from heat**

## LUNCHEON MEAT STACK-UPS

Cut 1 can (12 ounces) pork luncheon meat into 8 slices. Spread 4 slices with prepared mustard; top with remaining slices. Place meat on rack in broiler pan. **Broiling time 10 minutes; turn once.**

## CARAMELED SWEET POTATOES AND PINEAPPLE

In 8-inch square foil pan, alternate 1 can (17 ounces) vacuum-pack sweet potatoes and 1 can (8½ ounces) sliced pineapple, drained and halved (reserve 2 tablespoons syrup). Mix reserved syrup, ½ cup brown sugar (packed), 2 tablespoons soft butter and ⅛ teaspoon salt; sprinkle on potatoes and pineapple. Place pan on rack in broiler pan. **Broiling time 10 minutes.**

## TOASTED RYE ROLLS

Split 4 hard rye rolls; spread with soft butter or margarine. Place on rack in broiler pan. **Broiling time 5 minutes.**

## PEANUT BUTTER VELVET CRUMB CAKE

Earlier in the day, bake Velvet Crumb Cake as directed on Bisquick baking mix package except—frost with Peanut Butter Topping: In small bowl, mix 2 tablespoons soft butter, ⅓ cup brown sugar (packed), 2 tablespoons milk or light cream, ½ cup chopped peanuts and 2 tablespoons peanut butter. **Broiling time about 3 minutes.**

### Broiler Timetable for Dinner at 6:00
### (Broiling time: 13 minutes)

*Place oven rack so top of food is 4 to 5 inches from heat. Set oven control at Broil/550°.*

**5:50** Put Luncheon Meat Stack-ups and Carameled Sweet Potatoes and Pineapple under broiler.

**5:55** Turn Luncheon Meat Stack-ups; put in Toasted Rye Rolls.

**For dessert:** Put Peanut Butter Velvet Crumb Cake under broiler so top is 3 inches from heat. Broil 3 minutes.

# QUICK BROILER DINNER FOR FOUR

Lamb Patties*
Carrots with Artichoke Hearts*
Green Salad
Hard-crusted Rolls
Chocolate Pudding Brulée*

**Broil 3 inches from heat**

## LAMB PATTIES

- **1 pound ground lamb**
- **2 tablespoons dry bread crumbs**
- **1 tablespoon parsley flakes**
- **½ teaspoon salt**
- **¼ teaspoon dill weed**
- **1 egg**
- **1 clove garlic, crushed**
- **4 slices bacon**

Mix thoroughly meat, bread crumbs, parsley, salt, dill weed, egg and garlic. Shape mixture into 4 patties. Wrap bacon slice around edge of each patty; secure with wooden picks. Place patties on rack in broiler pan. **Broiling time 15 minutes; turn once.**

*Accent your lamb dinner with the traditional flavor and scent of mint: serve sparkling emerald-green mint jelly, rub your salad bowl with crushed mint leaves or sprinkle chopped fresh mint over the tossed salad greens.*

## CARROTS WITH ARTICHOKE HEARTS

Cut 8 carrots into 3-inch strips. Cook in 1 inch boiling salted water until tender; drain. Place carrots and 4 canned whole artichoke hearts in 9-inch round foil pan. Spoon Topping (below) over vegetables. Place pan on rack in broiler pan. **Broiling time 7 minutes.**

**Topping:** Mix ⅓ cup brown sugar (packed), 2 tablespoons soft butter and 1 teaspoon each grated lemon peel and lemon juice.

## CHOCOLATE PUDDING BRULÉE

Divide 1 can of our chocolate ready-to-serve pudding (2 cups) among 4 individual baking dishes. Spoon Topping (below) on pudding. **Broiling time 1½ minutes.**

**Topping:** Mix 1 tablespoon plus 1 teaspoon butter, melted, and ¼ cup each brown sugar (packed) and flaked coconut.

### Broiler Timetable for Dinner at 6:00
### (Broiling time: 16 minutes)

*Place oven rack so top of food is 3 inches from heat.*
*Set oven control at Broil/550°.*

**5:45** Put Lamb Patties under broiler.

**5:52** Turn Lamb Patties; put in Carrots with Artichoke Hearts.

**For dessert:** Put Chocolate Pudding Brulée under broiler so tops are 5 inches from heat. Broil 1½ minutes.

# BE-GOOD-TO-FATHER DINNER

Oven-barbecued Steaks*
Easy Broccoli Casserole*
Garlic Dill Pickles Radishes
Pumpernickel Bread
Cherry Pudding*

**350° oven—10 servings**

## OVEN-BARBECUED STEAKS

**3 pounds beef round steak, ¾ inch thick**
**2 tablespoons salad oil**
**3 tablespoons instant chopped onion**
**¾ cup catsup**
**¾ cup water**
**½ cup vinegar**
**1 tablespoon brown sugar**
**1 tablespoon prepared mustard**
**1 tablespoon Worcestershire sauce**
**½ teaspoon salt**
**⅛ teaspoon pepper**

Cut meat into 10 serving pieces. In large skillet, brown meat in oil over medium heat; remove meat to Dutch oven. Add remaining ingredients to skillet; simmer 5 minutes. Pour catsup mixture over meat. Cover; bake 2 hours or until meat is tender.

## EASY BROCCOLI CASSEROLE

In ungreased 2-quart casserole, place 2 packages (10 ounces each) frozen chopped broccoli and 2 cans (5 ounces each) water chestnuts, drained and thinly sliced. Cover with 2 cans (10½ ounces each) condensed cream of chicken soup. Mix 2 tablespoons dry bread crumbs, ¼ cup grated Parmesan cheese and 2 tablespoons butter, melted; sprinkle on soup. Bake uncovered 1 hour.

## CHERRY PUDDING

**1 cup Gold Medal flour***
**1 cup sugar**
**1 teaspoon soda**
**½ teaspoon salt**
**1 egg**
**1 cup canned red tart cherries plus enough liquid to fill cup**
**½ cup coarsely chopped nuts**
**1 tablespoon butter or margarine**

Grease baking pan, 9x9x2 inches. Mix all ingredients. Pour into pan. Bake about 40 minutes. Serve warm with caramel topping if you wish.

*If using self-rising flour, omit soda and salt.

### Oven Timetable for Dinner at 6:00
### (Baking time: 2 hours)

### Heat oven to 350°

**4:00** Put Oven-barbecued Steaks in oven.

**5:00** Put in Easy Broccoli Casserole.

**5:20** Put in Cherry Pudding.

# BROILED SIRLOIN FOR FOUR

Sizzling Sirloin Steak*
Green Beans Meringue*
Dilled Tomatoes*
Toasted French Loaf*
Pound Cake Slices*    Lemon Yogurt

**Broil 4 inches from heat**

## SIZZLING SIRLOIN STEAK

Choose a 1- to 1¼-pound boneless beef sirloin steak, 1 to 1½ inches thick. Diagonally slash outer edge of fat on steak at 1-inch intervals to prevent curling (do not cut into lean). Place meat on rack in broiler pan. **Broiling time for medium about 20 minutes; turn once.**

*Season meat after broiling as salt tends to draw moisture to the surface and delay browning.*

## GREEN BEANS MERINGUE

Place 4 servings cooked green beans in ungreased ovenproof serving dish. Beat 1 egg white until stiff but not dry; fold in 1 cup mayonnaise. Spread over beans. **Broiling time 1 minute.**

## DILLED TOMATOES

Place 2 tomatoes, peeled and halved, on rack in broiler pan. Dot with butter; sprinkle with dill weed, salt and pepper. **Broiling time 5 minutes.**

## TOASTED FRENCH LOAF

Cut 1 small loaf French bread into 1-inch slices. Spread 1 side of slices with soft butter; sprinkle with rosemary leaves. Place slices buttered side up on rack in broiler pan. **Broiling time 3 minutes.**

## POUND CAKE SLICES WITH LEMON YOGURT

Brush both sides of 4 to 6 slices pound cake with melted butter; place slices on ungreased baking sheet. After broiling, top each slice with spoonful lemon yogurt. **Broiling time 2 minutes; turn once.**

### Broiler Timetable for Dinner at 6:00
### (Broiling time: 22 minutes)

*Place oven rack so top of food is 4 inches from heat.*
*Set oven control at Broil/550°.*

**5:40** Put Sizzling Sirloin Steak under broiler.

**5:50** Turn Sizzling Sirloin Steak.

**5:55** Put in Dilled Tomatoes.

**5:57** Put in Toasted French Loaf.

**5:59** Put in Green Beans Meringue. Broil 1 minute.

**For dessert:** Put Pound Cake Slices under broiler. Broil 2 minutes, turning once.

## SIMPLY SPECIAL

Cranberry Pepper Roast*
Savory Rice*
Mixed Vegetable Salad
French Bread
Fruit and Cheese Tray

**325° oven—8 servings**

### CRANBERRY PEPPER ROAST

**4-pound beef sirloin tip roast**
**2 tablespoons cracked pepper**
**3 tablespoons salad oil**
**2⅔ cups cranberry cocktail***
**Cranberry Gravy (back of this card)**

Score meat (cut lightly in a crisscross pattern). Rub all sides but not ends with pepper. In Dutch oven or roasting pan, brown meat in oil over medium heat, about 15 minutes.

Pour cranberry cocktail on meat. Cover; cook in oven 2½ hours or until tender. Place meat on warm platter; keep warm while making gravy.

*2⅔ cups water can be substituted for the cranberry cocktail.

## CRANBERRY GRAVY

Strain hot broth from meat; measure 3 cups and heat to boiling. In tightly covered jar, shake ¾ cup cranberry cocktail and ⅓ cup Gold Medal flour; stir into hot liquid. Heat to boiling, stirring constantly. Boil and stir 1 minute. Season with salt.

## SAVORY RICE

**2 cups uncooked regular rice**
**2 cans (10½ ounces each) condensed chicken broth**
**1 soup can water**
**2 medium onions, chopped**
**½ cup butter or margarine, softened**
**2 cans (6 ounces each) sliced mushrooms, drained**
**1 teaspoon salt**

In ungreased 2-quart casserole, mix all ingredients. Cover; bake 1 hour. Stir once or twice.

### Oven Timetable for Dinner at 6:00
### (Baking time: 2 hours 40 minutes)

### Heat oven to 325°

**3:20** Put Cranberry Pepper Roast in oven.

**5:00** Put in Savory Rice.

**5:50** Stir Savory Rice. Take out Cranberry Pepper Roast; make Cranberry Gravy.

# SLOW-BAKING SAVORY STEW

Tender Oven Stew*
Cheese-stuffed Celery
Biscuit Fan Tans*
Çitrus Loaf Cake*

**325° oven—6 servings**

## TENDER OVEN STEW

- **2 pounds boneless beef chuck, cut into 1-inch cubes**
- **4 cups water**
- **1 teaspoon lemon juice**
- **1 teaspoon Worcestershire sauce**
- **1 clove garlic, minced**
- **1 medium onion, sliced**
- **1 small bay leaf**
- **2 teaspoons salt**
- **¼ teaspoon pepper**
- **Pinch allspice**
- **1 teaspoon sugar**
- **6 carrots, quartered**
- **8 small whole onions**
- **3 medium potatoes, pared and cut into eighths**
- **Few drops bottled brown bouquet sauce**
- **1 cup cold water**
- **½ cup Gold Medal flour**

In Dutch oven, combine all ingredients except bouquet sauce, 1 cup water and the flour. Cover; bake 4 hours or until meat is tender. Remove stew from oven. In covered jar, shake bouquet sauce, 1 cup water and the flour until blended. Stir into stew; heat to boiling, stirring constantly. Boil and stir 1 minute.

## BISCUIT FAN TANS

Increase oven temperature to 450°. Stir 2 cups Bisquick baking mix and ½ cup cold water to a soft dough. Gently smooth dough into ball on floured cloth-covered board; knead 5 times. Roll ¼ inch thick.

Spread 2 tablespoons soft butter over half the dough; fold over and spread 2 tablespoons soft butter over half the dough. Fold in half; roll ½ inch thick. Cut with floured 2-inch cutter. Place 2 biscuits cut sides up in each ungreased muffin cup. Bake about 10 minutes. **8 or 9 biscuits.**

## CITRUS LOAF CAKE

Bake our golden pound cake mix as directed on package. Cool cake 10 minutes; remove from pan. Prick cake; drizzle with Orange-Lemon Glaze: Blend 1¼ cups confectioners' sugar, 1 tablespoon grated orange peel, 1 teaspoon grated lemon peel, 2 tablespoons orange juice and 1 teaspoon lemon juice.

### Oven Timetable for Dinner at 6:00
### (Baking time: 4 hours 15 minutes)

**Heat oven to 325°**

**1:45** Put Tender Oven Stew in oven.

**4:30** Put in Citrus Loaf Cake.

**5:45** Take out Tender Oven Stew and Citrus Loaf; increase oven temperature to 450°. Put in Biscuit Fan Tans. Thicken stew and glaze cake.

# LIKE MOTHER USED TO MAKE BUT EASIER

Potato Goulash*
Carrots Bouillon*
Lettuce Wedges  French Dressing
Rice-Custard Pudding*

**350° oven—4 servings**

## POTATO GOULASH

- **1 package of our scalloped potatoes**
- **1 pound ground beef**
- **1 can (16 ounces) whole tomatoes**
- **1 cup sliced celery**
- **1½ cups water**

Empty potato slices into ungreased 2-quart casserole. In skillet, cook and stir ground beef until brown; drain. Stir in tomatoes, celery, water and Seasoned Sauce Mix. Heat to simmering, stirring occasionally. Pour over potatoes; stir. Cover; bake 55 minutes.

## CARROTS BOUILLON

Drain liquid from 1 can (16 ounces) carrot slices into saucepan; heat to boiling. Stir in 1 teaspoon instant beef bouillon until dissolved. In ungreased 1-quart casserole, place carrots and carrot liquid. Cover; heat in oven 20 minutes.

## RICE-CUSTARD PUDDING

**½ cup water**
**½ cup uncooked instant rice**
**3 eggs, slightly beaten**
**½ cup sugar**
**2 teaspoons vanilla**
**¼ teaspoon salt**
**2½ cups milk, scalded**
**½ cup raisins**
**Cinnamon**

Heat water to boiling. Remove from heat; stir in rice. Cover; let stand 5 minutes. Blend eggs, sugar, vanilla and salt; slowly stir in milk. Stir in rice and raisins. Pour into 1½-quart casserole; sprinkle with cinnamon.

Place casserole in baking pan; pour in very hot water (1¼ inches deep). Bake about 70 minutes or until knife inserted halfway between center and edge comes out clean. Serve warm or cool.

### Timetable for Dinner at 6:00
### (Baking time: 1 hour 10 minutes)

**Heat oven to 350°**

**4:50** Put Rice-Custard Pudding in oven.

**5:05** Put in Potato Goulash.

**5:40** Put in Carrots Bouillon.

# GROUND BEEF GLAMORIZED

Top Hat Beef Bake*
Escarole-Radish-Cucumber Salad
Salty Sticks*
Baked Fruit Compote*

**350° oven—4 to 6 servings**

## TOP HAT BEEF BAKE

**1 cup cracker crumbs**
**¾ cup milk**
**1 egg, beaten**
**1 pound ground beef**
**1½ cups cottage cheese**
**1 tablespoon horseradish**
**1½ teaspoons salt**
**¼ teaspoon pepper**
**Potato Buds instant puffs (enough for 4 servings)**
**1 package (4 ounces) shredded Cheddar cheese**
**9 tomato wedges**

Mix crumbs, milk, egg, meat, cottage cheese, horseradish, salt and pepper. Spread in greased baking pan, 8x8x2 inches. Bake uncovered 1 hour.

Prepare Potato Buds instant puffs as directed on package for 4 servings. Drop potatoes by 9 spoonfuls onto meat. Sprinkle cheese over potatoes; top each mound with tomato wedge. Bake 15 minutes longer or until cheese melts.

## SALTY STICKS

Brush one side of bread slices with soft butter or margarine; cut slices into ½-inch strips. Place buttered side down on ungreased baking sheet; brush tops with butter. Sprinkle with salt. Bake about 20 minutes or until crisp and light brown.

## BAKED FRUIT COMPOTE

- **1 jar (10 ounces) currant jelly**
- **1 can (16 ounces) pear halves, drained (reserve ¼ cup syrup)**
- **1 can (16 ounces) peach halves, drained**
- **6 plums, halved and pitted**
- **Vanilla ice cream**

In small saucepan, melt jelly in reserved pear syrup, stirring occasionally. In baking dish, 11½x7½x1½ inches, arrange fruit cut sides down; pour hot syrup over fruit. Bake about 20 minutes, basting occasionally. Serve warm with ice cream.

### Oven Timetable for Dinner at 6:00
### (Baking time: 1 hour 15 minutes)

**Heat oven to 350°**

**4:45** Put Top Hat Beef Bake in oven.

**5:40** Put in Baked Fruit Compote and Salty Sticks. Top meat mixture with potatoes, cheese and tomatoes; return to oven.

# CHEESEBURGER BROIL FOR FOUR

Broiled Cheeseburgers and Buns*
3-Bean Salad
French Fried Onions*
Zesty Fruit Cups*

**Broil about 3 inches from heat**

## BROILED CHEESEBURGERS

- **2 pounds ground beef**
- **2 tablespoons instant minced onion**
- **1 teaspoon salt**
- **½ teaspoon pepper**
- **6 slices Cheddar cheese**

Mix thoroughly meat, onion, salt and pepper. Shape mixture into 6 patties. Place on rack in broiler pan. **Broiling time about 10 minutes; turn once. Add cheese slices; broil 1 minute longer.**

## BUNS IN FOIL

Split and butter 6 hamburger buns; wrap in heavy-duty aluminum foil. Place on rack in broiler pan. **Broiling time 10 minutes; turn once.**

## FRENCH FRIED ONIONS

Pour 1 can (3½ ounces) French-fried onion rings into 9-inch round foil pan. **Broiling time 6 minutes; stir once.**

## ZESTY FRUIT CUPS

**1 can (30 ounces) fruit cocktail, drained (reserve 2 tablespoons syrup)**
**1 orange, pared and sectioned**
**1 teaspoon grated orange peel**
**¼ cup brown sugar (packed)**
**2 tablespoons chopped nuts**
**¼ teaspoon nutmeg**

Mix fruit cocktail and orange sections; divide among 4 foil tart pans. Mix reserved syrup and the remaining ingredients; sprinkle on fruit. Place pans on rack in broiler pan. **Broiling time 4 minutes.**

### Broiler Timetable for Dinner at 6:00
### (Broiling time: 15 minutes)

*Place oven rack so top of food is 3 inches from heat. Set oven control at Broil/550°.*

**5:49** Put Broiled Cheeseburgers and Buns in Foil under broiler.

**5:54** Turn Broiled Cheeseburgers and Buns in Foil; put in French Fried Onions.

**5:59** Stir French Fried Onions. Add cheese slices to Broiled Cheeseburgers; broil 1 minute longer.

**For dessert:** Put Zesty Fruit Cups under broiler so tops are 4 inches from heat. Broil 4 minutes.

# BEST BEFORE PAYDAY DINNER

Barbecued Beefies*
Buttered Yellow Beans
Celery Sticks Green Pepper Rings
Ranch Pudding* Ginger Topping*

**350° oven—6 to 8 servings**

## BARBECUED BEEFIES

**1½ pounds ground beef**
**1½ cups milk**
**1 cup oats**
**2 tablespoons grated onion**
**1½ teaspoons salt**
**⅛ teaspoon pepper**
**½ teaspoon chili powder**
**Barbecue Sauce (below)**

Mix all ingredients except Barbecue Sauce. Shape mixture into 16 patties; place in ungreased baking pan, 13x9x2 inches. Pour Barbecue Sauce over patties. Bake uncovered 1 hour.

**Barbecue Sauce:** In saucepan, mix 3 medium onions, finely chopped, ¾ cup catsup, ¾ cup water, 2 tablespoons vinegar, 2 tablespoons Worcestershire sauce, 1 teaspoon chili powder and ½ teaspoon paprika. Simmer uncovered 30 minutes.

## RANCH PUDDING

**1 cup brown sugar (packed)**
**2 cups water**
**2 tablespoons butter**
**¾ cup brown sugar (packed)**
**⅓ cup water**
**1¼ cups Bisquick baking mix**
**1 cup raisins or cut-up dates**
**½ cup chopped nuts**
**1 teaspoon vanilla**
**Ginger Topping (below)**

In saucepan, heat 1 cup brown sugar, 2 cups water and the butter to boiling, stirring occasionally; boil 5 minutes. Pour into ungreased baking pan, 8x8x2 inches. Mix remaining ingredients except topping thoroughly. Spoon batter onto mixture in pan. (Batter will sink into liquid and spread out as it bakes.) Bake 40 to 45 minutes. Serve warm with Ginger Topping.

**Ginger Topping:** In chilled bowl, beat ½ cup chilled whipping cream and 2 tablespoons sugar until stiff; fold in ¼ teaspoon ginger. Or fold ¼ teaspoon ginger into 1 cup frozen whipped topping (thawed).

### Oven Timetable for Dinner at 6:00
### (Baking time: 1 hour)

**Heat oven to 350°**

**5:00** Put Barbecued Beefies in oven.

**5:20** Put in Ranch Pudding.

**5:45** Put in canned yellow beans.

# FREEZER-FAST FEAST

Tomatoed Fish Fillets*
Hot Potato Nuggets*
Shredded Lettuce Green Goddess Dressing
Parmesan-Romano Bread*
Sparkling Grapefruit Halves*

**475° oven—6 servings**

## TOMATOED FISH FILLETS

- **2 packages (1 pound each) frozen fish fillets (sole, cod, halibut, haddock or pollock)**
- **½ teaspoon thyme**
- **1 can (10½ ounces) condensed cream of mushroom soup**
- **2 small tomatoes**
- **2 tablespoons soft butter**
- **Dill weed**

Place frozen fish in ungreased baking pan, 13x9x2 inches. Stir thyme into soup; pour over fish. Bake uncovered 30 minutes.

Slice tomatoes; cut each slice in half and place on fish. Brush butter on tomatoes; sprinkle with dill weed. Bake uncovered 5 minutes longer or until fish flakes easily with fork.

## HOT POTATO NUGGETS

Spread 1½ packages (16 ounces each) frozen fried shredded potato rounds in ungreased jelly roll pan, 15½x10½x1 inch. Heat 20 minutes or until crisp and hot, turning once.

## PARMESAN-ROMANO BREAD

Cut ½ loaf (1 pound) French bread into six to eight 1-inch slices. Spread slices with soft butter; sprinkle with grated Parmesan and Romano cheese. Reassemble ½ loaf; wrap in heavy-duty aluminum foil. Heat 20 minutes.

## SPARKLING GRAPEFRUIT HALVES

Cut grapefruit in half; remove seeds. Cut around edges and sections to loosen; remove center. Spread each half with 1 tablespoon cranberry-orange relish or 2 teaspoons butterscotch sauce. Heat in ungreased baking pan 10 minutes.

### Oven Timetable for Dinner at 6:00
### (Baking time: 35 minutes)

**Heat oven to 475°**

**5:25** Put Tomatoed Fish Fillets in oven.

**5:40** Put in Hot Potato Nuggets and Parmesan-Romano Bread.

**5:50** Put in Sparkling Grapefruit Halves. Stir Hot Potato Nuggets. Add tomatoes to fish; return to oven.

# BROILER-FAST FISH FOR FOUR

Crusty Fish Sticks* Lemon Wedges
Vegetable Kabobs*
English Muffin Rounds*
Candy S'Mores*

**Broil 4 inches from heat**

## CRUSTY FISH STICKS

Place 1 package (8 ounces) frozen fish sticks on rack in broiler pan. **Broiling time 5 minutes.**

## VEGETABLE KABOBS

**1 can (16 ounces) potatoes, drained**
**Soft butter or margarine**
**Grated Parmesan cheese**
**1 can (4 ounces) button mushrooms, drained**
**2 tomatoes, cut into eighths**
**1 green pepper, cut into 1-inch pieces**

Brush potatoes with butter; sprinkle with cheese. On skewers, alternate potatoes, mushrooms, tomato wedges and green pepper pieces. Place kabobs on rack in broiler pan. **Broiling time 8 minutes; turn once.**

## ENGLISH MUFFIN ROUNDS

Split 6 English muffins; spread cut surfaces with mixture of ½ cup soft butter and ½ teaspoon garlic salt. Sprinkle each half with ¼ teaspoon sesame seed. Place muffins on rack in broiler pan. **Broiling time 5 minutes.**

## CANDY S'MORES

Place six slices cut from frozen pound cake on ungreased baking sheet. Place 6 or 7 squares of milk chocolate candy on each slice. Arrange miniature marshmallows on candy. **Broiling time about 1 minute.**

### Broiler Timetable for Dinner at 6:00
### (Broiling time: 9 minutes)

*Place oven rack so top of food is 4 inches from heat. Set oven control at Broil/550°.*

**5:52** Put Vegetable Kabobs under broiler.

**5:55** Turn Vegetable Kabobs; put in Crusty Fish Sticks and English Muffin Rounds.

**For dessert:** Put Candy S'Mores under broiler so tops are 5 inches from heat. Broil about 1 minute or until marshmallows are golden.

# FAMILY FAVORITE FISH DINNER

Salmon Soufflé*
Baked Potatoes
Green Beans with Crunchy Onions*
Lime Sherbet     Peanut Butterscotch Bars*

**350° oven—4 to 6 servings**

## SALMON SOUFFLÉ

- **2 tablespoons butter or margarine, melted**
- **½ cup milk**
- **4 slices bread, torn into pieces**
- **2 cans (16 ounces each) red salmon, drained and flaked**
- **2 eggs, separated**
- **3 tablespoons lemon juice**
- **2 teaspoons minced onion**
- **1 teaspoon salt**
- **½ teaspoon pepper**
- **Paprika**

Mix butter, milk and bread; stir in salmon, egg yolks, lemon juice, onion, salt and pepper. Beat egg whites until stiff; fold into salmon mixture. Pour into greased 1½-quart casserole. Sprinkle with paprika. Bake uncovered 1 hour.

*This is salmon as children love it—crusty outside, moist and tender within. For a more delicate soufflé crust, place the casserole to bake in a pan of hot water.*

## GREEN BEANS WITH CRUNCHY ONIONS

In ungreased 1-quart casserole, mix 2 cans (16 ounces each) French-style green beans, drained, and 1 can (10½ ounces) condensed cream of mushroom soup. Bake uncovered 35 minutes. Sprinkle 1 can (3½ ounces) French fried onion rings on top. Bake 5 to 10 minutes longer or until onion rings are heated through.

## PEANUT BUTTERSCOTCH BARS

**1 package of our butterscotch brownie mix**
**1 egg**
**¼ cup water**
**3 tablespoons peanut butter**
**½ cup chopped salted peanuts**

Generously grease baking pan, 13x9x2 inches. Blend brownie mix (dry), egg, water and peanut butter. Spread in pan. Sprinkle peanuts over batter. Bake 20 to 25 minutes. Cool; cut into bars, about 3x1 inch. **32 bars.**

### Oven Timetable for Dinner at 6:00
### (Baking time: 1½ hours)

**Heat oven to 350°**

**4:30** Put baking potatoes in oven.

**5:00** Put in Salmon Soufflé and Peanut Butterscotch Bars.

**5:20** Take out Peanut Butterscotch Bars; put in Green Beans with Crunchy Onions.

**5:55** Sprinkle onions on beans; return to oven.

## SHORTCUT SUPPER

One-dish Tuna Rice Bake*
Sliced Tomatoes in Lettuce Cups
Sourdough Bread*
Quick Apricot Pie*

**350° oven—6 servings**

### ONE-DISH TUNA RICE BAKE

**1 egg**
**1½ cups uncooked instant rice**
**2 packages (8 ounces each) shredded process cheese**
**2 cans (7 ounces each) tuna, drained**
**⅓ cup sliced pimiento-stuffed olives**
**2 tablespoons snipped parsley**
**1 tablespoon plus 1½ teaspoons instant minced onion**
**2 teaspoons dry mustard**
**1 teaspoon salt**
**Dash pepper**
**1 can (13 ounces) evaporated milk**
**½ cup water**

In ungreased 2-quart casserole, beat egg slightly; mix in rice, 1½ cups of the cheese, the tuna, olives and seasonings. Stir in milk and water. Sprinkle remaining cheese on top. Cover; bake 45 minutes.

## SOURDOUGH BREAD

Cut 1 loaf (1 pound) sourdough bread diagonally into 1-inch slices, being careful not to cut completely through bottom crust. Spread butter between slices. Wrap loaf in 28x18-inch piece of heavy-duty aluminum foil. Heat 20 to 25 minutes.

## QUICK APRICOT PIE

Mix 1¼ cups graham cracker crumbs (16 crackers), 2 tablespoons sugar and ¼ cup butter or margarine, melted. Press firmly and evenly against bottom and side of 8-inch pie pan. Bake 10 minutes. Cool.

Fill pie shell with 1 can (21 ounces) apricot pie filling. Chill. To serve, top with whipped cream.

### Oven Timetable for Dinner at 6:00
### (Baking time: 55 minutes)

### Heat oven to 350°

**5:05** Put graham cracker pie shell in oven.

**5:15** Take out pie shell; cool. Put in One-dish Tuna Rice Bake.

**5:40** Put in Sourdough Bread; fill pie shell and chill.

## QUICK TO MIX—QUICK TO BAKE

Tuna Noodle Cups*
Whole Green Beans
Waldorf Salad
Quick Coconut Bars*

**350° oven—6 servings**

### TUNA NOODLE CUPS

- **3 ounces uncooked medium noodles (about 1½ cups)**
- **2 eggs, slightly beaten**
- **1 can (7 ounces) tuna, drained, or 1 cup cut-up cooked chicken**
- **1 can (13 ounces) evaporated milk**
- **1 teaspoon salt**
- **Dash cayenne red pepper**
- **1 tablespoon chopped pimiento**
- **Chicken Soup Sauce (below)**

Combine noodles, eggs, tuna, milk, salt, cayenne red pepper and pimiento. Divide among 6 greased custard cups. Place cups in baking pan; pour in very hot water to within ½ inch of tops of cups. Bake 1 hour or until knife inserted in center comes out clean. Serve with Chicken Soup Sauce.

**Chicken Soup Sauce:** Heat 1 can (10½ ounces) condensed cream of chicken soup and ¼ cup light cream or sherry.

## QUICK COCONUT BARS

- **3 tablespoons butter or margarine**
- **½ package of our white cake mix (about 2 cups)**
- **1½ cups miniature marshmallows**
- **1 package (6 ounces) semisweet chocolate pieces**
- **1 can (3½ ounces) flaked coconut**
- **1 cup broken mixed nuts**
- **1 can (14 ounces) sweetened condensed milk**

In oven, melt butter in baking pan, 13x9x2 inches; tilt pan to coat bottom with butter. Sprinkle cake mix (dry) over butter. In order listed, sprinkle marshmallows, chocolate pieces, coconut and nuts on cake mix. Pour milk evenly on top.

Bake about 30 minutes or until golden brown. Run knife around edges to loosen. Cool; cut into bars, 1½x1 inch. **6 dozen bars.**

### Oven Timetable for Dinner at 6:00
### (Baking time: 1 hour)

**Heat oven to 350°**

**5:00** Put Tuna Noodle Cups and Quick Coconut Bars in oven.

**5:30** Take out Quick Coconut Bars.

**5:45** Put in canned whole green beans.

# CHICKEN EVERY SUNDAY

Chicken with Orange Sauce*
Golden Baked Squash*
Tiny Peas with Onions
Assorted Rolls
Quick Blueberry Cobbler*

**400° oven—4 to 6 servings**

## CHICKEN WITH ORANGE SAUCE

- **2½- to 3-pound broiler-fryer chicken, cut up**
- **1 to 3 tablespoons grated orange peel, if desired**
- **½ cup orange juice**
- **1 teaspoon salt**
- **1 teaspoon dry mustard**
- **1 teaspoon paprika**
- **¼ teaspoon red pepper sauce**
- **⅓ cup salad oil**
- **1 can (4 ounces) sliced mushrooms, drained**

Wash chicken and pat dry. Place skin side down in single layer in ungreased baking pan, 13x9x2 inches. Mix remaining ingredients except mushrooms; pour over chicken.

Bake uncovered 45 minutes. Turn; sprinkle with mushrooms and spoon sauce over chicken. Bake 15 minutes longer or until chicken is tender.

## GOLDEN BAKED SQUASH

Place 2 packages (10 ounces each) frozen squash in ungreased 1½-quart casserole. Top with ¼ cup butter or margarine and ½ teaspoon salt. Cover; bake 1 hour. Just before serving, stir in 2 tablespoons minced onion.

## QUICK BLUEBERRY COBBLER

**1 package of our wild blueberry muffin mix**
**1 can (21 ounces) blueberry pie filling**
**1 tablespoon lemon juice**
**1 teaspoon cinnamon**

Drain blueberries from muffin mix; reserve liquid. Stir together reserved liquid, the pie filling, lemon juice and cinnamon; heat to boiling. Pour into ungreased baking pan, 9x9x2 inches. Prepare muffin mix as directed on package except—pour batter on hot pie filling. Bake 25 to 30 minutes.

### Oven Timetable for Dinner at 6:00
### (Baking time: 1 hour)

**Heat oven to 400°**

**5:00** Put Chicken with Orange Sauce and Golden Baked Squash in oven.

**5:15** Put in Quick Blueberry Cobbler.

**5:40** Take out Quick Blueberry Cobbler; add mushrooms to Chicken with Orange Sauce. Put in rolls and canned tiny peas with canned onions.

# LAST OF THE TURKEY TREAT

Turkey-Rice Encore* Lemon-Crunch Peaches*
Shoestring Beets
Green Onions Celery
Gingerbread Ring* Foamy Lemon Butter Sauce*

**350° oven—4 to 6 servings**

## TURKEY-RICE ENCORE

**2 cups cut-up cooked turkey**
**1½ to 2 cups cooked regular or brown rice**
**¼ cup chopped green pepper**
**1 can (10½ ounces) condensed cream of mushroom soup**
**⅓ soup can milk**
**Salt and pepper**

In ungreased 1½-quart casserole, mix all ingredients. Cover; bake 30 minutes.

## LEMON-CRUNCH PEACHES

Place canned peach halves cut sides up in ungreased baking dish. Dot with butter; sprinkle with mace, grated lemon peel and chopped nuts. Heat uncovered 30 minutes.

## GINGERBREAD RING

Grease 6-cup ring mold. Prepare our gingerbread mix as directed on package except—pour batter into mold. Bake 20 to 25 minutes. Invert onto serving plate and serve with Foamy Lemon Butter Sauce (below) or Cranberry Fluff (below).

**Foamy Lemon Butter Sauce:** Beat 1 egg until foamy. Blend in ⅓ cup butter or margarine, melted, 1½ cups sifted confectioners' sugar, grated peel of 1 lemon and 2 to 3 tablespoons lemon juice. Beat 1 cup chilled whipping cream until stiff; fold into egg mixture.

**Cranberry Fluff:** Prepare 1 envelope (about 2 ounces) dessert topping mix as directed on package. Fold in 1 can (16 ounces) whole cranberry sauce and ½ cup chopped nuts.

### Oven Timetable for Dinner at 6:00
### (Baking time: 30 minutes)

### Heat oven to 350°

**5:30** Put Turkey-Rice Encore and Lemon-Crunch Peaches in oven.

**5:40** Put in Gingerbread Ring and canned shoestring beets.

# STREAMLINED OVEN MEAL

Turkey Puff* Chutney-filled Apricots*
Tossed Green Salad
Cheese Brioches*
Quick Date Cake*

**375° oven—6 servings**

## TURKEY PUFF

- **1 can (10½ ounces) condensed cream of mushroom soup**
- **⅓ cup milk**
- **1 cup cut-up cooked turkey or chicken**
- **1 can (16 ounces) green beans, drained**
- **¼ cup shredded process American cheese**
- **4 egg yolks, well beaten**
- **4 egg whites, stiffly beaten**

In greased 1½-quart casserole, blend soup, milk, turkey and beans. Bake uncovered 10 minutes. Stir cheese into egg yolks; fold into egg whites. Pile on hot soup mixture. Bake 30 minutes longer.

## CHUTNEY-FILLED APRICOTS

Place 12 canned apricot halves cut sides up in ungreased baking pan; spoon about 1 tablespoon chutney on each half. Heat uncovered 10 minutes.

## CHEESE BRIOCHES

Thaw 1 package (8 ounces) frozen brioches. Cut around topknot of each and remove. Place about 1 teaspoonful your favorite pasteurized process cheese spread in each brioche; replace tops. Return brioches to foil package. Heat uncovered 10 minutes.

## QUICK DATE CAKE

**1 package of our date bar mix**
**½ cup hot water**
**2 eggs**
**1 teaspoon baking powder**
**½ cup chopped nuts**
**½ cup orange marmalade**
**1 teaspoon water**

Grease baking pan, 8x8x2 inches. Mix date filling from date bar mix and ½ cup hot water. Stir in crumbly mix, eggs, baking powder and nuts. Spread in pan.

Bake 30 minutes or until wooden pick inserted in center comes out clean. Mix marmalade and 1 teaspoon water; spread on warm cake. Serve warm.

### Oven Timetable for Dinner at 6:00
### (Baking time: 40 minutes)

### Heat oven to 375°

**5:20** Put Turkey Puff in oven.

**5:30** Add topping to Turkey Puff; put in Quick Date Cake.

**5:50** Put in Chutney-filled Apricots and Cheese Brioches.

## ELEGANT BUT SO EASY

Stuffed Rock Cornish Hens*
Succotash
Molded Cranberry Salad
Brown 'n Serve Rolls*
French Apple Pie*

**425° oven—4 servings**

### STUFFED ROCK CORNISH HENS

Thaw four 1-pound Rock Cornish hens if frozen. Wash hens and pat dry. Prepare ½ cup herb-seasoned stuffing. Rub cavities of hens with salt and pepper; fill each with 1½ to 2 tablespoons stuffing.

Place hens breast side up on rack in open shallow roasting pan. Crisscross 1 slice bacon, cut in half, on each hen. Do not add water. Do not cover. Roast about 1 hour or until tender.

### BROWN 'N SERVE ROLLS

Split brown and serve rolls; spread with soft butter. Replace tops; brush tops with butter. Bake on ungreased baking sheet 10 to 15 minutes or until brown.

## FRENCH APPLE PIE

**2 sticks or 1 packet of our pie crust mix**
**⅓ cup brown sugar (packed)**
**1 package (6 ounces) butterscotch pieces**
**1 can (20 ounces) pie-sliced apples**

Prepare pastry for 9-inch One-crust Pie as directed on package. Mix remaining pie crust stick or mix and the sugar until finely crumbled. Stir in butterscotch pieces. Reserve 1½ cups crumbly mixture.

Mix remaining crumbly mixture and the apples; pour into pastry-lined pie pan. Sprinkle with reserved crumbly mixture. Cover edge of pastry with 2-inch strip of aluminum foil to prevent excessive browning; remove foil last 15 minutes of baking. Bake 40 to 45 minutes.

### Oven Timetable for Dinner at 6:00
### (Baking time: 1 hour)

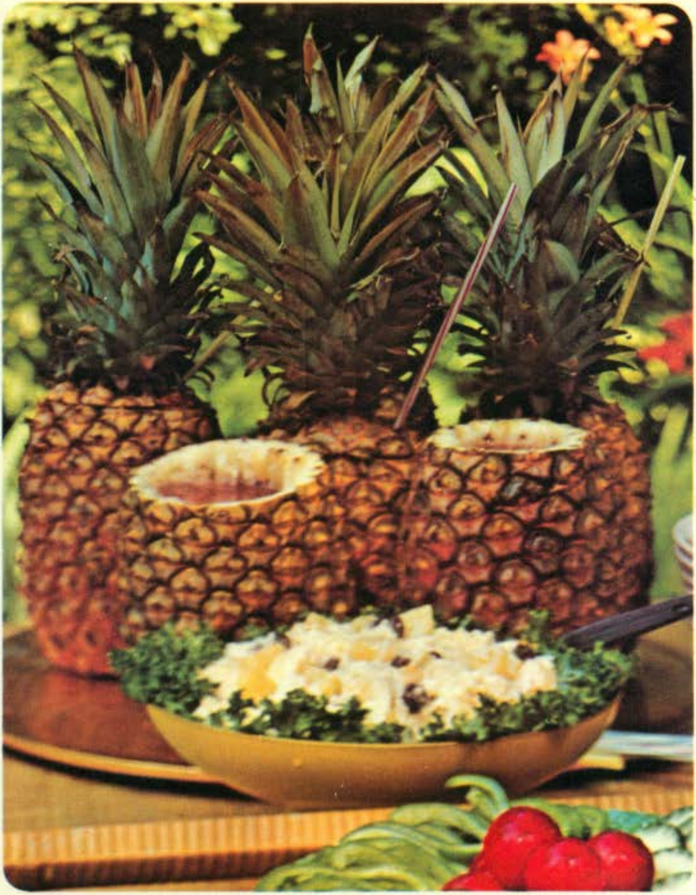
**Heat oven to 425°**

**5:00** Put Stuffed Rock Cornish Hens and French Apple Pie in oven.

**5:25** Remove aluminum foil strip from pie.

**5:40** Take out French Apple Pie; put in Brown 'n Serve Rolls and canned succotash.

# OUTDOOR ENTERTAINING



**DIVIDER CARD**

The Betty Crocker Recipe Card Library

# *about* OUTDOOR ENTERTAINING...

Cooking in the open air always smacks of high adventure. Laughter's happier, spirits are higher and guests love the casual clothes, the hearty, do-it-yourself food (and lots of it), the casual-seeming but carefully planned service that makes a banquet of a barbecue whether on the trail, at a simple backyard grill or grandly rotisseried by the family chef.

Outdoor parties are the great American pastime, whether they mean traditional picnic fare, a lavish luau, a lakeside fish fry or an inches-thick steak redolent of tantalizing, smoky flavor.

Here are recipes and menus for 27 barbecue favorites and the suitable foods to serve with them.

Cordially,

Betty Crocker

*Pictured: Aloha Pineapple Punch (card 27).*

# OUTDOOR ENTERTAINING

## BEEF

1. Beef Roast in the Coals
2. Beef Roast on a Turnspit
   - Easy Horseradish Sauce
3. Flank Steak Barbecue
   - Grilled Dinner Rolls
   - Corn on the Grill
4. Steak Kabobs
   - Meal on Kabobs
   - Steak-Tomato Skewers
5. South of the Border Steak
6. Ground Beef Sizzlers
   - Teriburgers
   - Jumbo Meatball Kabobs
7. Hamburgers, Scandinavian Style

## LAMB, PORK, VEAL

8. Autumn Supper on a Skewer
9. Minted Leg of Lamb
10. Ham on a Spit
    - Sweet Potato Kabobs
11. Sweet Smoky Ham
    - Sugared Ham Slices
    - Cinnamon-glazed Ham
    - Sweet 'n Spiced Oranges
12. Barbecued Country-style Ribs
13. Spunky Shoulder Slices
    - Grilled Cinnamon Apples
14. Fun with Franks
    - Bacon-wrapped Franks
    - Glazed Franks

## POULTRY

15. Chicken in Foil
16. Mexican Chicken Legs
    - Grilled Pineapple
17. Game Hens on a Spit
18. Ways with Turkey

## FISH

19. Barbecued Stuffed Fish
20. Fabulous Fish in Foil
21. Limed Fish Fillets
    - Crusty Sourdough Bread

## VEGETABLES

22. Ways with Eggplant
    - Eggplant Mozzarella
    - Roasted Eggplant Melange
23. Stuffed Peppers in Foil
24. Party Potatoes
    - Zesty Potatoes
    - Lemon Tart Potatoes
25. Vegetables Roasted in Coals
    - Roast Bermuda Onions
    - Squash with Honey-Chili Sauce

## FRUIT

26. Apples Alfresco
    - Low Calorie Whipped Topping
27. Sparkling Pineapple
    - South Seas Pineapple
    - Aloha Pineapple Punch

## EQUIPMENT FOR THE OUTDOOR CHEF

If there's an outdoor chef in your family, you needn't worry about gifts for him the whole year 'round. Stock a special cupboard for him close to the picnic area with special tools for his convenience and fun. Here's a starter list.

- Meat thermometer—safest guide to doneness on any roast, especially one cooked over charcoal.
- Grill thermometer—to test the temperature of the coals at food level—where it matters.
- Large spoons, long-handled forks, spatulas, brushes, long-handled tongs, work gloves, asbestos mitts.
- Skewers of all kinds and sizes for kabobs.
- Basket grill to cook small foods to perfection.
- Water pistol to control flare-ups.
- Folding tray or work surface near the grill.
- Fire starter or matches (to be kept out of children's reach).
- Covered garbage pail.
- A jaunty apron and chef's hat.

## TIPS FOR THE OUTDOOR CHEF

- Follow recipe directions that come with your grill or rotisserie—even specific recipes may need adjustment.
- Disturb your fire as little as possible. If you must add fresh fuel, add it around the edges; when it is kindled, gently rake it to the center. Fresh fuel added to the center of the fire reduces heat rapidly.

# BEEF ROAST IN THE COALS

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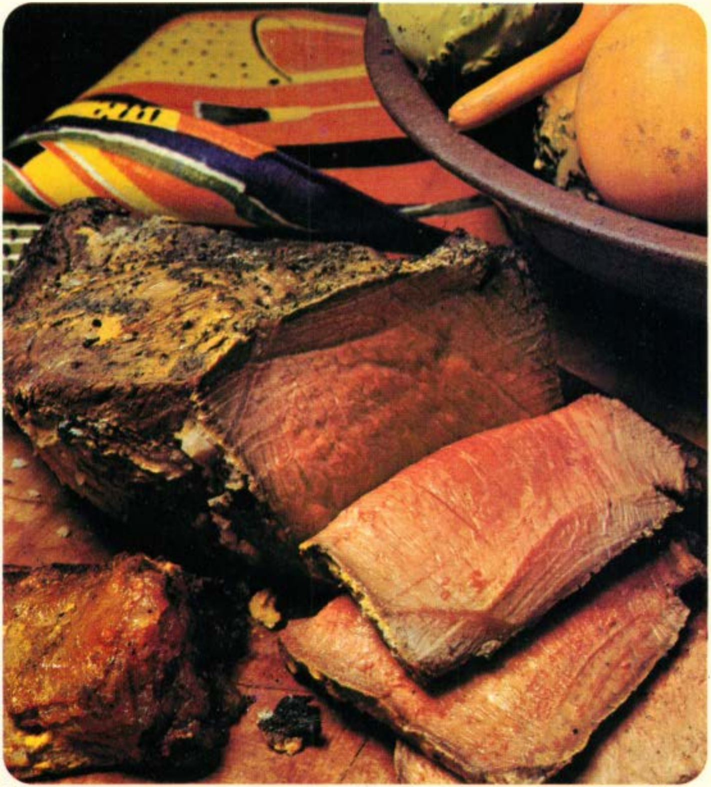


# BEEF ROAST IN THE COALS

**3½- to 4-pound beef sirloin tip roast, about 4 inches thick**

**1 jar (6 ounces) prepared mustard**

**About 1 cup salt**

Prepare fire so that coals are very hot. It is a good idea to keep a "feeding fire" nearby so that fresh coals can be added during cooking to maintain heat.

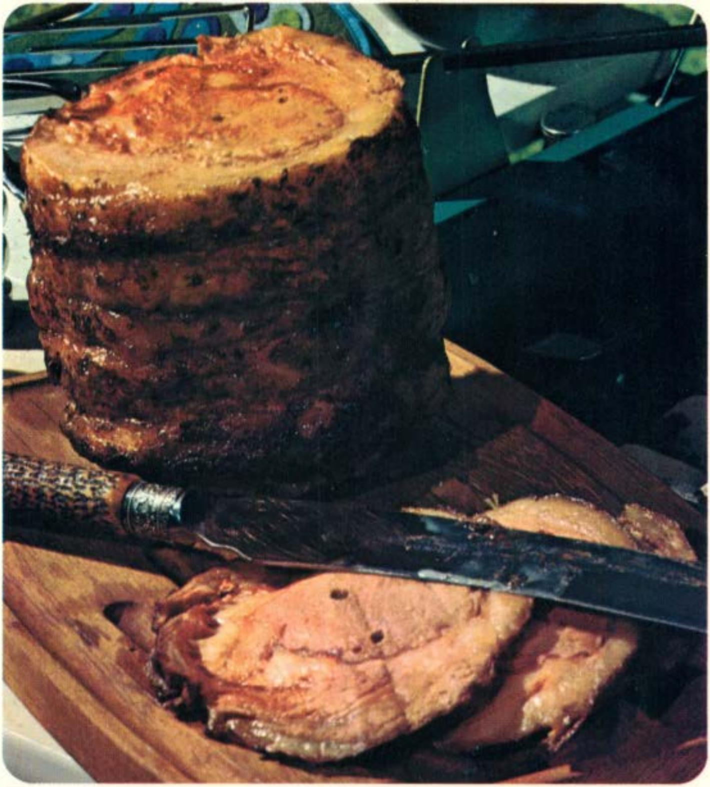
Cover entire surface of meat with mustard. Pat salt into mustard until it will hold no more. Insert meat thermometer in center of meat. Place salt-covered meat directly on the coals; rake coals around meat.

Cook about 45 minutes; turn roast and cook about 45 minutes longer for rare (140°), an hour or more for medium (160°) to well done (170°).

Remove meat from coals; remove the black crust which will have formed. To serve, slice across the grain. **8 to 10 servings.**

*The tangy mustard coating is your secret to success with this out-of-the-ordinary cooking method. The mustard protects the meat from the fire while baking in a delightful flavor.*

# BEEF ROAST ON A TURNSPIT



## BEEF ROAST ON A TURNSPIT

Select a 5-pound beef rolled rib roast. Insert spit rod lengthwise through center of roast; secure meat on spit with holding forks. Check balance by rotating spit in palms of hands. Insert meat thermometer in center of thickest part of meat, making sure it does not touch fat or spit.

Arrange medium-hot coals at back of firebox; place foil drip pan under spit area. Cook roast on rotisserie as directed in the timetable below, using thermometer reading as final guide. Remove meat from spit; let stand 15 minutes for easier carving. Serve with Easy Horseradish Sauce (below). **10 to 12 servings.**

### Timetable for Roast

| Internal Temperature | Minutes per Pound |
|---|---|
| 140° (rare) | 20 to 25 |
| 160° (medium) | 30 to 35 |
| 170° (well done) | 40 |

**Easy Horseradish Sauce:** Beat ½ cup chilled whipping cream until stiff; fold in 3 tablespoons well-drained horseradish and ½ teaspoon salt. **1 cup sauce.**

*For easier carving, remove meat from rotisserie when thermometer registers 10° below the desired degree of doneness. The meat will continue to cook, but will slice more easily after it "sets."*

# FLANK STEAK BARBECUE

# FLANK STEAK BARBECUE

2-pound beef flank or round steak, ½ inch thick
1½ teaspoons garlic salt
1 teaspoon oregano leaves
3 tablespoons salad oil
2 tablespoons vinegar or lemon juice
1 can (8 ounces) tomato sauce

Score each side of meat ⅛ inch deep in diamond pattern. Place meat in shallow glass dish. Mix garlic salt, oregano leaves and oil; spread on meat. Drizzle vinegar over meat. Cover; refrigerate at least 1 hour.

Open can tomato sauce; place on edge of grill to warm. Place meat on grill 4 inches from hot coals. Cook about 5 minutes on each side, basting frequently with tomato sauce. To serve, cut steak diagonally across the grain into thin slices. **5 or 6 servings.**

*Serve with Corn on the Grill (below) and Grilled Dinner Rolls: Split hard dinner rolls; spread cut surfaces with soft butter. Place halves on grill 4 inches from hot coals. Cook 2 minutes on each side.*

## Corn on the Grill

Select tender young sweet corn. Remove large outer husks; turn back inner husks and remove silk. Spread corn with soft butter. Pull husks back over ears; tie with fine wire. Place on grill 3 inches from hot coals. Cook 20 to 30 minutes, turning frequently. Serve immediately with salt, pepper and butter.

# STEAK KABOBS

## MEAL ON KABOBS

**2 cups tomato juice**
**½ cup vinegar**
**¼ cup prepared mustard**
**2 teaspoons sugar**
**2 teaspoons salt**
**½ teaspoon pepper**
**1½ pounds beef sirloin steak, cut into 1½-inch cubes**
**½ pound mushroom caps**
**1 large green pepper, cut into 1-inch pieces**
**1 pint cherry tomatoes**
**½ pineapple, cut into 1-inch pieces**

Mix tomato juice, vinegar and seasonings. Place meat in shallow glass dish; pour tomato juice mixture over meat. Cover; refrigerate 2 hours. Remove meat from marinade; reserve marinade.

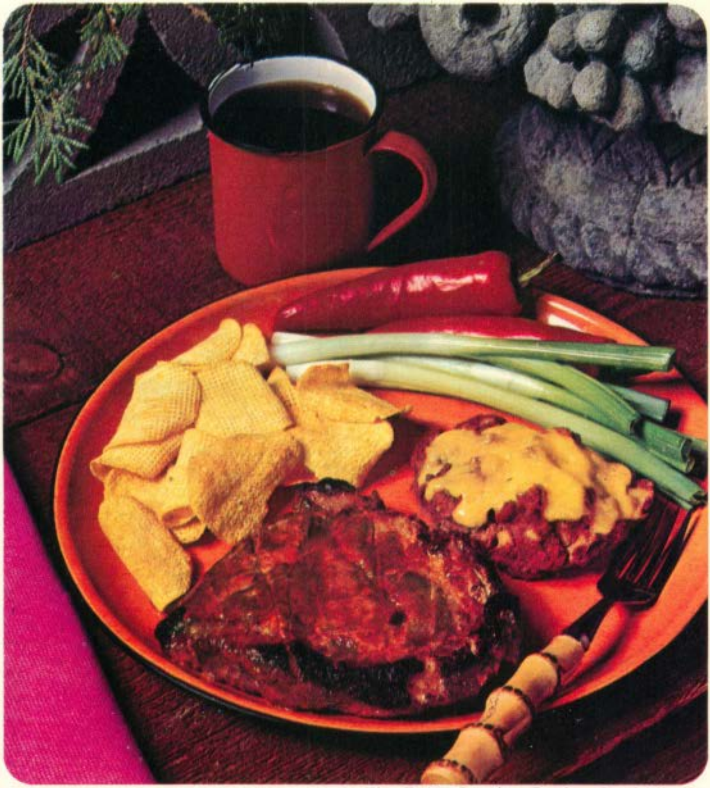
On 6 skewers, alternate meat, vegetables and pineapple. Place on grill 4 inches from hot coals. Cook 12 to 15 minutes, turning and basting frequently with reserved marinade. **6 servings.**

## STEAK-TOMATO SKEWERS

Mix 1 cup wine vinegar, ¼ cup salad oil, 1 teaspoon salt, 1 teaspoon each thyme and prepared mustard and ½ teaspoon pepper. Place 1½ pounds beef round steak, cut into 1½-inch cubes, in glass dish; pour vinegar mixture over meat. Cover; refrigerate 6 hours.

On 6 skewers, alternate meat and 1 pint cherry tomatoes. Place on grill 4 inches from hot coals. Cook 10 to 15 minutes, turning often. **6 servings.**

# SOUTH OF THE BORDER STEAK



## SOUTH OF THE BORDER STEAK

**2-pound beef round steak, ½ inch thick**
**1 envelope (4/5 ounce) instant meat marinade**
**¼ cup catsup**
**1 tablespoon Worcestershire sauce**
**⅛ teaspoon red pepper sauce**
**1 can (15½ ounces) refried beans**
**¼ cup shredded Cheddar cheese**
**Chili peppers**
**Potato chips**

Score each side of meat ⅛ inch deep in diamond pattern. Prepare instant meat marinade as directed on envelope except—stir in catsup, Worcestershire sauce and red pepper sauce. Marinate meat as directed on envelope. Remove meat from marinade; reserve marinade.

Heat beans in foilware pan 15 to 20 minutes on side of grill. About 5 minutes before serving, sprinkle cheese on beans.

Place meat on grill 2 inches from hot coals. Cook 5 minutes on each side, brushing frequently with reserved marinade. Cut steak into serving pieces; serve with spoonful of beans, chili peppers and potato chips. **6 servings.**

# GROUND BEEF SIZZLERS

## TERIBURGERS

**½ cup soy sauce**
**2 tablespoons sugar**
**1 teaspoon crushed ginger root or ¼ teaspoon ground ginger**
**1 clove garlic, crushed**
**1 pound ground beef**
**4 hamburger buns, split and buttered**

Mix soy sauce, sugar, ginger and garlic. Shape meat into 4 patties. Place patties in shallow glass dish; pour soy sauce mixture over patties. Cover; refrigerate at least 30 minutes. Remove patties from marinade; reserve marinade.

Place patties on grill 4 inches from hot coals. Cook about 7 minutes on each side, basting with reserved marinade. Serve in hamburger buns. **4 servings.**

## JUMBO MEATBALL KABOBS

Allow ¼ pound ground beef per serving. Season with salt, pepper, Worcestershire sauce and pinch thyme. Shape into 3 meatballs. On skewers, alternate meatballs and 2 pimiento-stuffed olives. Cook over hot coals until desired doneness. Serve with hot buttered rolls.

# HAMBURGERS, SCANDINAVIAN STYLE

# HAMBURGERS, SCANDINAVIAN STYLE

**1 pound ground beef**
**1 pound ground veal**
**¼ cup catsup**
**1 tablespoon instant minced onion**
**2 teaspoons salt**
**1 teaspoon pepper**
**1 teaspoon celery seed**
**¼ teaspoon garlic powder**
**½ cup red wine vinegar**
**¼ cup salad oil**
**½ teaspoon dill weed**
**2 medium red onions, thinly sliced**
**1 loaf rye bread or 8 rye buns**

In large bowl, mix meat, catsup, instant minced onion, salt, pepper, celery seed and garlic powder. Shape mixture into 16 thin patties; chill. Mix vinegar, oil and dill weed. Place onion slices in shallow glass dish; pour vinegar mixture over onions. Cover; refrigerate at least 30 minutes.

Wrap rye bread in a single thickness heavy-duty aluminum foil. Place on grill 4 inches from medium coals. Heat 20 minutes, turning occasionally. Remove onions from marinade; reserve marinade.

Place hamburgers on grill 4 inches from medium coals. Cook 5 minutes on each side or until done, brushing frequently with reserved marinade. To serve, place 1 hamburger patty on slice warm bread; top with onion slices, a second patty and second slice bread. **8 servings.**

# AUTUMN SUPPER ON A SKEWER

# AUTUMN SUPPER ON A SKEWER

- **1 can (6 ounces) frozen orange juice concentrate**
- **½ cup honey**
- **¼ cup chopped crystallized ginger**
- **¾ teaspoon marjoram leaves**
- **2 pounds boneless lamb or veal, cut into 1-inch cubes**
- **1 medium acorn squash, cut into 2-inch pieces**
- **4 medium apples, quartered**

Mix orange juice concentrate, honey, ginger and marjoram. Place meat in shallow glass dish; pour orange juice mixture over meat. Cover; refrigerate several hours, turning meat occasionally.

Cook squash in 1 inch boiling salted water (½ teaspoon salt to 1 cup water) 10 minutes; drain. Remove meat from marinade; reserve marinade.

On 6 skewers, alternate meat, squash and apples. Place on grill 3 inches from medium coals. Cook 30 minutes or until meat is brown and squash and apples are tender, turning and basting frequently with reserved marinade. **4 servings.**

*Serve with brown rice and a fresh green salad.*

# MINTED LEG OF LAMB

# MINTED LEG OF LAMB

**½ cup brown sugar (packed)**
**½ cup salad oil**
**1 teaspoon grated lemon peel**
**¼ cup lemon juice**
**3 tablespoons vinegar**
**¼ cup snipped mint leaves**
**1 teaspoon tarragon leaves**
**1 teaspoon salt**
**1 teaspoon dry mustard**
**4- to 5-pound rolled leg of lamb**
**Mint leaves**

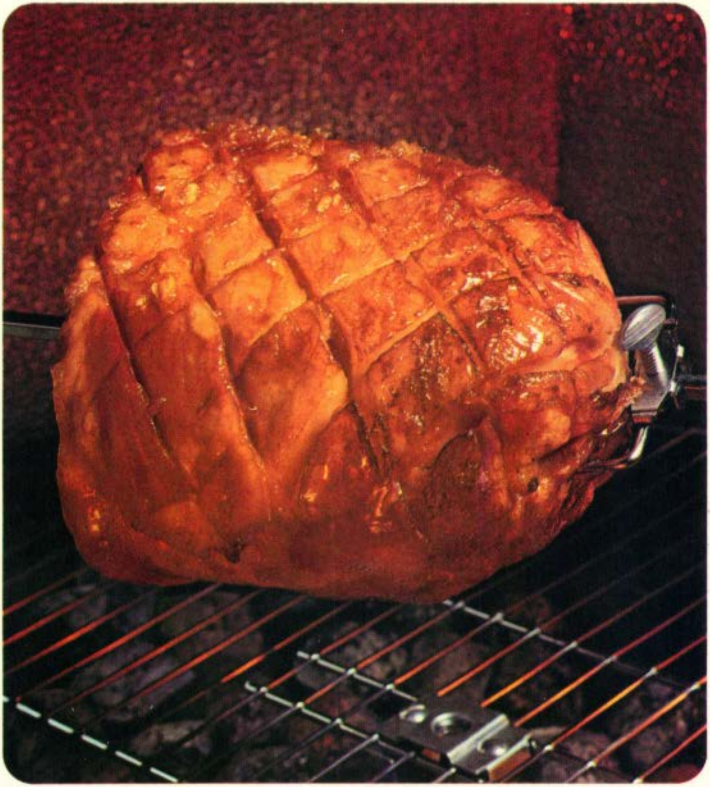
In saucepan, mix sugar, oil, lemon peel and juice, vinegar, snipped mint leaves, tarragon, salt and mustard. Heat to boiling; reduce heat and simmer 5 minutes. Cool. Place meat in shallow glass dish; pour marinade over meat. Cover; refrigerate at least 24 hours, turning meat occasionally.

Insert meat thermometer in center of meat. Arrange hot coals around edge of firebox; place water-filled foil drip pan under roast area. Add generous handfuls of mint leaves to hot coals.

Place roast on grill about 4 inches from coals; cover grill. Cook 3 hours or until meat is done (meat thermometer should register 175 to 180°). At 30-minute intervals, add mint leaves to fire and, when necessary, hot coals to maintain smoke and heat. **8 servings.**

*Although the smoky taste will not be as pronounced on an open grill, you can give an intriguing flavor to most grilled meat, poultry, fish and vegetables by partially smothering the fire with fresh herbs or dry herbs that have been soaked in water.*

# HAM ON A SPIT



## HAM ON A SPIT

**6-pound fully cooked boneless ham**
**1 can (8¾ ounces) crushed pineapple**
**1 cup brown sugar (packed)**
**1 tablespoon prepared mustard**
**2 tablespoons lemon juice**

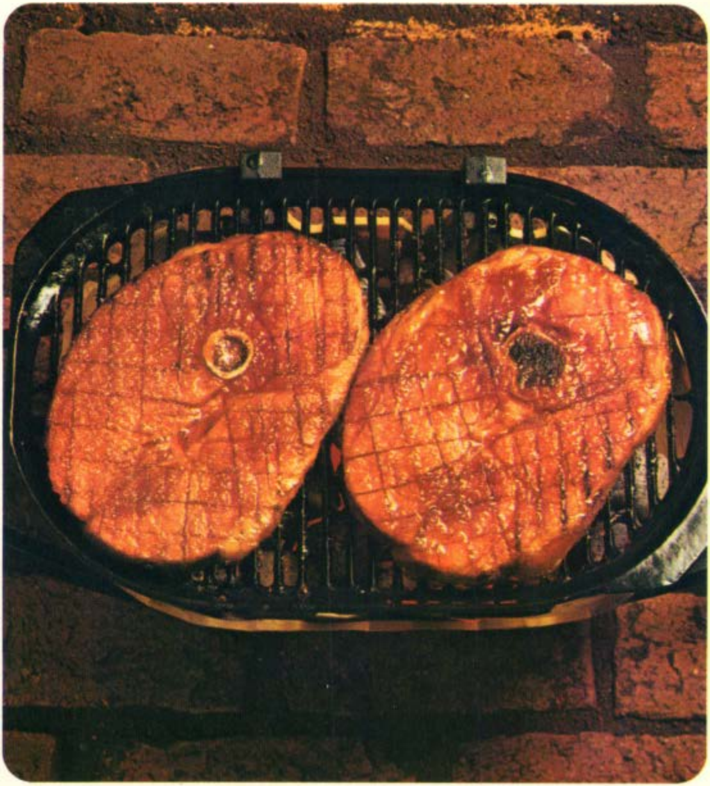
Score fat on ham in diamond pattern. Insert spit rod lengthwise through center of ham; secure meat on spit with holding forks. Check balance by rotating spit in palms of hands. Insert meat thermometer in center of ham, making sure it does not touch spit.

Arrange medium-hot coals at back of firebox; place foil drip pan under spit area. Combine pineapple (with syrup), sugar, mustard and lemon juice. Cook ham on rotisserie 2 hours 45 minutes, basting frequently with pineapple mixture. (Meat thermometer should register 130°.) Add coals when necessary to maintain even heat. **12 to 15 servings.**

*Serve with Sweet Potato Kabobs (below).*

**Sweet Potato Kabobs:** Cover sweet potatoes with boiling salted water and simmer 25 to 30 minutes. Cool; slip off skins and cut potatoes into 1-inch cubes. On skewers, alternate potato cubes and pineapple chunks; brush with melted butter or margarine. Place on grill 4 inches from medium-hot coals. Cook 20 to 30 minutes or until brown.

# SWEET SMOKY HAM



## SUGARED HAM SLICES

**2 fully cooked center-cut ham slices, 1 inch thick (about 3½ pounds)**
**1 cup brown sugar (packed)**
**⅓ cup horseradish**
**¼ cup lemon juice**

Score each side of ham slices ¼ inch deep in diamond pattern. In saucepan, combine remaining ingredients; heat to boiling, stirring constantly.

Place ham slices on grill 3 inches from medium coals. Cook 15 minutes on each side, basting frequently with brown sugar mixture. **6 to 8 servings.**

## CINNAMON-GLAZED HAM

Place 2- to 4-pound canned ham on greased grill 4 inches from medium coals. Cook 45 minutes or until hot, turning frequently and basting with mixture of ⅔ cup honey and 2 teaspoons cinnamon. **6 to 8 servings.**

*Serve with Sweet 'n Spiced Oranges: Peel and section 6 oranges; place each on 9-inch square double thickness heavy-duty aluminum foil. Mix ¼ cup brown sugar (packed) and 1 teaspoon cinnamon; sprinkle over oranges on each square. Wrap in foil. Place on grill 3 inches from hot coals. Cook 12 to 15 minutes, turning once.*

# BARBECUED COUNTRY-STYLE RIBS

# BARBECUED COUNTRY-STYLE RIBS

Place 4 pounds country-style ribs* in large pan; add enough water to cover. Cover; heat to boiling. Reduce heat; cook 1 hour. Remove ribs; drain. Place bone side down on grill 3 inches from medium coals. Cook about 30 minutes, turning frequently.

Prepare Orange Sauce (below). Spoon sauce on ribs; cook 5 minutes. Turn; spoon sauce on ribs and cook 5 minutes longer or until ribs are done. **4 servings.**

## Orange Sauce

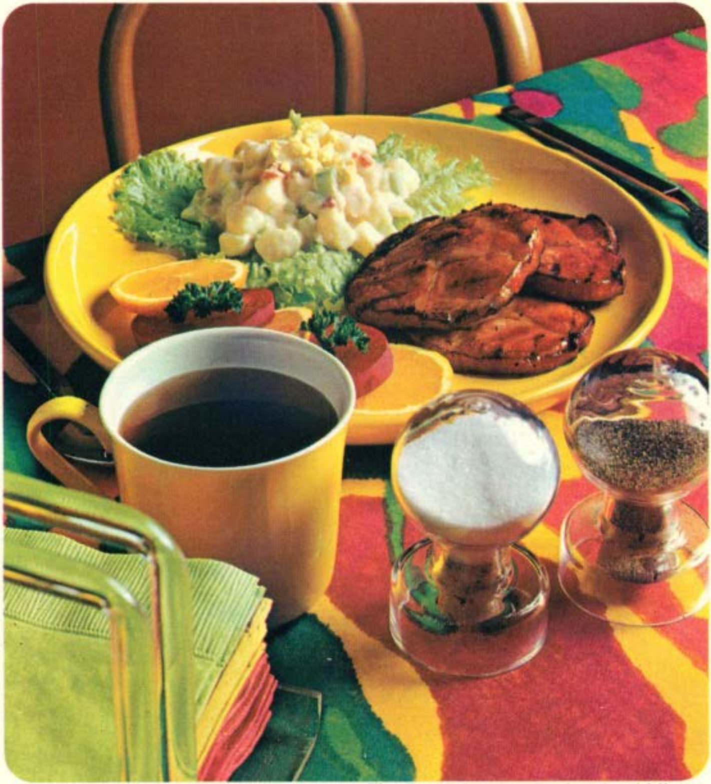
**⅓ cup orange marmalade**
**¼ cup lemon juice**
**¼ cup soy sauce**
**1 clove garlic, minced**
**2 teaspoons cornstarch**
**2 tablespoons water**

In saucepan, mix marmalade, lemon juice, soy sauce and garlic. Mix cornstarch and water until smooth; stir into saucepan. Cook, stirring constantly, just until mixture thickens and boils.

*Thick meat from the rib end of the pork loin. If you prefer to use spareribs, decrease cooking time in water to 20 minutes; increase cooking time on grill to 50 minutes.

*Parboil a good supply of ribs ahead of time, wrap in aluminum foil and freeze. They'll be ready to thaw and cook on the grill whenever you need them.*

# SPUNKY SHOULDER SLICES



## SPUNKY SHOULDER SLICES

**1½ cups orange juice**
**½ cup vinegar**
**¼ cup brown sugar (packed)**
**2 tablespoons cloves**
**1 tablespoon dry mustard**
**1 tablespoon ginger**
**1 tablespoon molasses**
**2 tablespoons brandy, if desired**
**1½-pound smoked boneless pork shoulder butt**
**Spiced apple rings**

Mix all ingredients except meat and apple rings with rotary beater. Cut meat into ¾-inch slices. Place meat in shallow glass dish; pour orange juice mixture over meat. Cover; refrigerate at least 8 hours. Remove meat from sauce; reserve sauce.

Place meat on grill 4 inches from medium coals. Cook 15 to 18 minutes or until done, turning and basting frequently with reserved sauce. **5 or 6 servings.**

*To complement these piquant pork slices, serve mounds of potato salad and spiced apple rings or Grilled Cinnamon Apples (below).*

### Grilled Cinnamon Apples

Core 6 medium baking apples; cut crosswise into thirds. Brush both sides with soft butter; arrange in hinged grill. Place on grill 4 inches from medium coals. Cook 8 minutes. Turn; sprinkle with granulated, brown or maple sugar and cinnamon. Cook 5 to 10 minutes longer or until tender.

# FUN WITH FRANKS

## BACON-WRAPPED FRANKS

For each serving, fry 1 slice bacon 2 minutes on each side. *Split* 1 frankfurter lengthwise, not cutting completely through. Place one of the fillings below in the cut.

**Apple-Cheese:** 3 slices unpared apple and 1 strip process American cheese.

**Peanut Butter:** Crunchy peanut butter or peanut butter and salted peanuts.

**Orange:** 3 mandarin orange segments.

**Melon:** 3 canteloupe or honeydew balls or 1 melon wedge.

**Onion:** 1 green onion and a dill pickle slice.

**Savory Stuffing:** Mix ⅓ cup chopped sweet pickle, 1 slice bacon, crisply fried and crumbled, and 2 cups dry herbed stuffing mix prepared as directed on package. **Enough for 8 frankfurters.**

Wrap each frankfurter with bacon; secure with wooden picks. Place on grill 4 inches from medium coals. Cook 12 to 15 minutes, turning frequently.

## GLAZED FRANKS

For each serving, make diagonal cuts in frankfurter, not cutting completely through. Baste with cola-flavored carbonated beverage, pineapple preserves or mixture of 1 tablespoon brown sugar and 1½ teaspoons horseradish.

# CHICKEN IN FOIL

## CHICKEN 'N RICE

**4 chicken breasts, about ¼ pound each**
**1 can (10½ ounces) condensed cream of mushroom soup**
**⅔ cup uncooked instant rice**

Place each chicken breast on 14-inch square of double thickness heavy-duty aluminum foil. Mix soup and rice; spoon over chicken breasts. Sprinkle with paprika if you wish. Wrap securely in foil. Place on grill 5 inches from hot coals. Cook about 40 minutes or until done, turning once. **4 servings.**

## CHICKEN, ITALIAN STYLE

**2 meaty chicken pieces (legs, thighs or breasts)**
**¼ teaspoon salt**
**1 medium potato, pared**
**Salt**
**1 medium zucchini**
**3 large pitted ripe olives**
**2 tablespoons tomato sauce**
**½ teaspoon oregano leaves**
**1 tablespoon butter or margarine**

Sprinkle chicken pieces with ¼ teaspoon salt. Cut potato lengthwise into ⅛-inch slices; cut zucchini into ¼-inch slices. Layer potatoes, salt, zucchini and salt on 18x12-inch piece of double thickness heavy-duty aluminum foil. Top with chicken, olives, tomato sauce and oregano; dot with butter. Wrap securely in foil.

Place on grill 5 inches from medium coals. Cook 25 to 30 minutes on each side or until chicken and vegetables are tender. **1 serving.**

# MEXICAN CHICKEN LEGS

## MEXICAN CHICKEN LEGS

**1 can (8 ounces) tomato sauce**
**1 tablespoon parsley flakes**
**1 tablespoon sugar**
**1 teaspoon salt**
**½ teaspoon chili powder**
**⅛ teaspoon pepper**
**⅛ teaspoon red pepper sauce**
**6 chicken legs (drumsticks plus thighs)**
**Grilled Pineapple (below)**

Mix all ingredients except chicken legs and pineapple. Place chicken bone side down on grill about 4 inches from hot coals. Cook about 40 minutes, turning and brushing frequently with tomato mixture. Serve with Grilled Pineapple. **4 servings.**

### Grilled Pineapple

Select a ripe pineapple. Cut off top, but do not pare. Cut pineapple lengthwise into 8 wedges. Place wedges in baking pan, 13x9x2 inches. Drizzle 3 tablespoons honey over fruit. Let stand 1 hour, turning occasionally, so wedges are completely coated with honey.

Place skin side down on grill 3 inches from medium coals. Cook 15 to 20 minutes or until pineapple is steaming hot. Serve immediately. **4 servings.**

# GAME HENS ON A SPIT

# GAME HENS ON A SPIT

**4 Rock Cornish hens (about 1 pound each)**
**2 teaspoons salt**
**½ cup butter or margarine, melted**
**Paprika**
**1 can (8¾ ounces) pitted dark sweet cherries, drained (reserve syrup)**
**1 teaspoon cornstarch**
**⅛ teaspoon salt**
**¼ cup orange marmalade**
**3 tablespoons brandy or mandarin orange syrup**
**1 can (11 ounces) mandarin orange segments, drained (reserve 3 tablespoons syrup, if desired)**

Wash hens and pat dry. Rub cavity of each with ½ teaspoon salt. Fasten neck skin to back with skewer. Flatten wings over breast; tie with string. Tie drumsticks to tail. Insert spit rod through center of birds from side to side; secure each with holding forks. Check balance by rotating spit in palms of hands. Brush hens with butter; sprinkle with paprika.

Arrange medium-hot coals at back of firebox; place foil drip pan under spit area. Cook hens on rotisserie 1 to 1½ hours, brushing frequently with butter.

Blend reserved cherry syrup, the cornstarch and salt; stir in orange marmalade. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir in brandy, cherries and orange segments; heat through. Spoon fruited sauce over hens; serve any additional sauce separately. **4 servings.**

# WAYS WITH TURKEY

## TURKEY ROAST ON A SPIT

**⅔ cup salad oil**
**½ cup lemon juice**
**2 cloves garlic, crushed**
**1 teaspoon mint flakes**
**1 teaspoon coarsely ground pepper**
**1 lemon, thinly sliced**
**4-pound frozen turkey roast**

Mix all ingredients except roast. Tie string around frozen roast once lengthwise and 3 or 4 times crosswise. Place roast in shallow glass dish; pour oil mixture over meat. Cover; refrigerate at least 8 hours, turning meat occasionally. Remove meat from marinade; reserve marinade.

Insert spit rod lengthwise through center of roast; secure meat on spit with holding forks. Check balance by rotating spit in palms of hands. Insert meat thermometer in center of meat, making sure it does not touch spit.

Arrange medium-hot coals at back of firebox; place foil drip pan under spit area. Cook roast on rotisserie until done, following cooking directions on package and basting frequently with reserved marinade. Add coals when necessary to maintain even heat. **8 servings.**

## TURKEY BROIL

Wash a turkey breast or wings and pat dry. Cut breast into serving pieces; brush with salad oil. Place on grill about 6 inches from hot coals. Cook 45 minutes or until tender, turning often and basting with Tart Turkey Baste (below).

**Tart Turkey Baste:** Mix ½ cup wine vinegar, ½ cup lemon juice, ½ cup salad oil and 2 teaspoons salt.

# BARBECUED STUFFED FISH

# BARBECUED STUFFED FISH

**8- to 10-pound fish (salmon, cod, snapper or lake trout), cleaned**
**Salt**
**Pepper**
**Garden Vegetable Stuffing (below)**
**Salad oil**
**½ cup butter or margarine, melted**
**¼ cup lemon juice**

Wash fish quickly in cold water and pat dry. Rub cavity with salt and pepper; stuff with Garden Vegetable Stuffing. Close opening with skewers and lace with string. Brush fish with salad oil.

Place fish in wire basket 4 to 6 inches from medium coals. Cook 45 minutes or until fish flakes easily with fork, turning 3 times and basting with mixture of butter and lemon juice. **10 to 12 servings.**

## Garden Vegetable Stuffing

**1 cup finely chopped onion**
**¼ cup butter or margarine**
**2 cups dry bread cubes**
**1 cup coarsely shredded carrot**
**1 cup cut-up mushrooms**
**½ cup snipped parsley**
**1½ tablespoons lemon juice**
**1 egg**
**1 clove garlic, minced**
**2 teaspoons salt**
**¼ teaspoon marjoram leaves**
**¼ teaspoon pepper**

Cook and stir onion in butter until onion is tender. Lightly mix in remaining ingredients.

# FABULOUS FISH IN FOIL

# FABULOUS FISH IN FOIL

**1 pound fillets of sole**
**1 teaspoon salt**
**½ cup thinly sliced mushrooms**
**2 tablespoons butter or margarine**
**1 cup dry sherry**
**2 teaspoons instant minced onion**
**1 tablespoon cornstarch**
**⅓ cup water**
**2 tablespoons lemon juice**
**1 tablespoon snipped parsley**
**7 ounces cleaned raw shrimp, fresh or frozen***

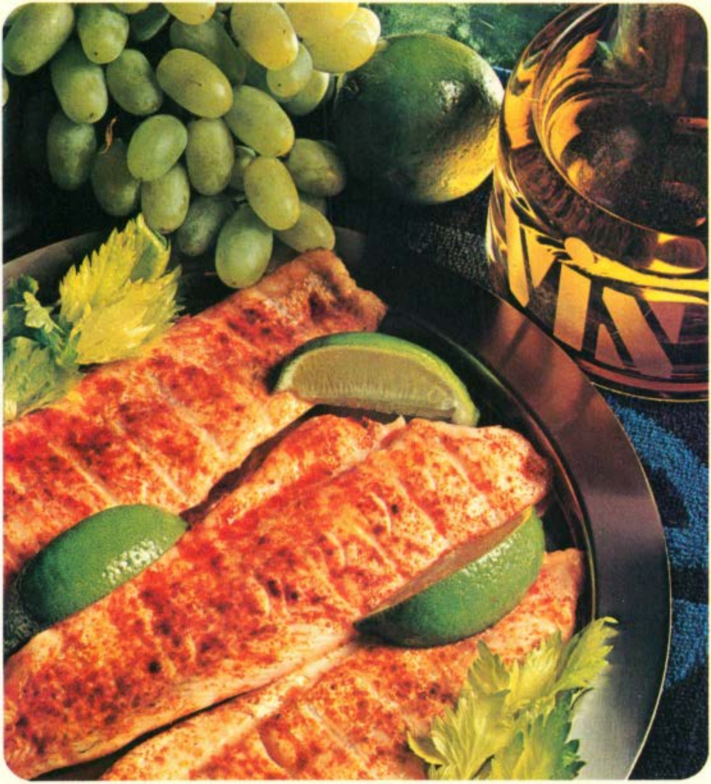
Thaw fillets if frozen. Divide into 4 portions; sprinkle each with ¼ teaspoon salt. Cook mushrooms in butter until tender but not brown; stir in sherry and onion. Mix cornstarch and water until smooth; stir into mushroom mixture. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir in lemon juice and parsley.

Place 1 portion fish on each of four 14x9-inch pieces double thickness heavy-duty aluminum foil. Place ¼ of shrimp on each; turn up foil. Spoon ¼ of mushroom sauce over shrimp. Wrap securely in foil.

Place foil packets on grill 4 inches from medium coals. Cook 20 to 25 minutes or until fish flakes easily with fork. **4 servings.**

*Rinse frozen shrimp under running cold water to remove ice glaze.

# LIMED FISH FILLETS



# LIMED FISH FILLETS

Clean and fillet a 3-pound fish (bass, pike, mackerel or trout) or use about 2 pounds frozen fish fillets, thawed. Wash fish and pat dry; brush with salad oil and sprinkle with paprika.

Place fish in hinged grill or on well-greased grill 3 to 4 inches from medium coals. Cook 5 to 7 minutes on each side or until fish flakes easily with fork, basting frequently with mixture of ½ cup melted butter or margarine and ¼ cup lime juice. (Skin may blister as fish cooks.) Just before serving, sprinkle with salt and pepper. Serve with lime wedges. **4 to 6 servings.**

**Bacon-wrapped Fish Fillets:** Before placing fish on grill, place lime slices on side of fish; wrap fish and lime slices with bacon slices. Secure bacon with wooden picks.

*While the fish sizzles, prepare Crusty Sourdough Bread: Diagonally slice 1 loaf (1 pound) sourdough bread into ½-inch slices. Place on grill 3 inches from medium coals. Cook about 4 minutes on each side or until brown. Spread with butter before serving.*

# WAYS WITH EGGPLANT

## EGGPLANT MOZZARELLA

**1 medium eggplant (about 1½ pounds)**
**Salt and pepper**
**Oregano**
**4 slices Bermuda onion, ¼ inch thick**
**4 slices mozzarella cheese**
**2 tomatoes, halved**
**Rosemary leaves**

Cut eggplant into 1½-inch slices; divide among 4 pieces heavy-duty aluminum foil. Season with salt, pepper and oregano. Top each serving with onion slice, cheese slice and tomato half, cut side up; sprinkle with salt and rosemary leaves. Wrap securely in foil. Place on grill 3 inches from hot coals. Cook 30 minutes or until eggplant is soft. **4 servings.**

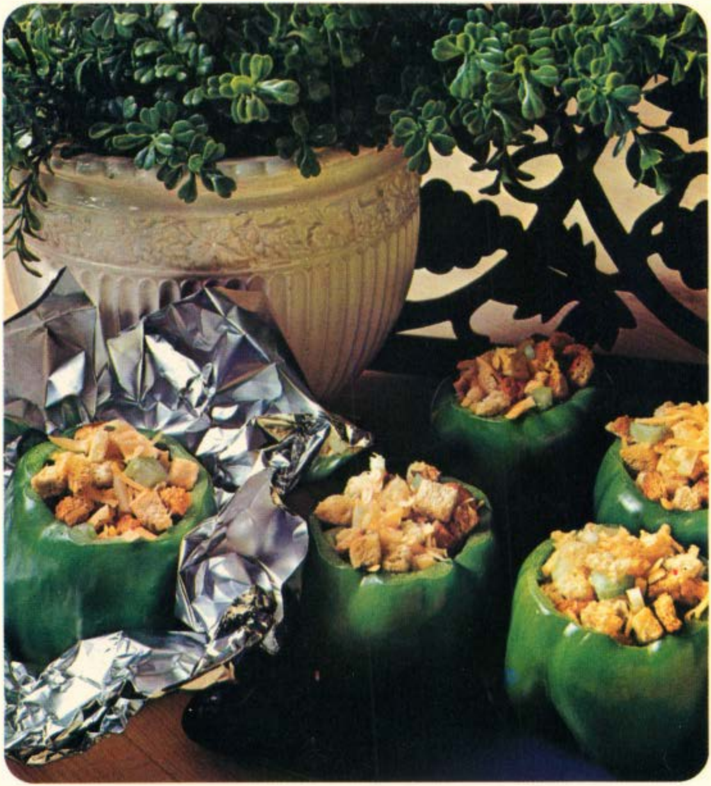
*Serve with hot Italian sausages and crusty French bread heated on the grill.*

## ROASTED EGGPLANT MELANGE

On 18x12-inch piece of double thickness heavy-duty aluminum foil, place 1 green pepper, coarsely chopped, 1 medium onion, coarsely chopped, 1 tablespoon butter or margarine and ¼ teaspoon oregano leaves. Wrap securely in foil.

Prick surface of 1 eggplant (about 1¼ pounds). Place eggplant and foil packet directly on hot coals. Cook 10 to 15 minutes, turning eggplant once. (Eggplant skin will blacken.) Cut eggplant in half; scoop out and coarsely chop pulp. Combine with green pepper mixture; toss with 2 tomatoes, cut up, ½ teaspoon salt and ⅛ teaspoon pepper. **4 to 6 servings.**

# STUFFED PEPPERS IN FOIL



# STUFFED PEPPERS IN FOIL

Cut thin slice from stem end of 4 medium green peppers. Remove seeds and membranes. Wash inside and outside. Place each pepper on piece of double thickness heavy-duty aluminum foil. Fill peppers with Cheese Stuffing (below). Wrap securely in foil.

Cook directly on medium coals 15 to 20 minutes or on grill 3 to 4 inches from hot coals 30 to 40 minutes, turning once. **4 servings.**

## Cheese Stuffing

**½ cup chopped celery**
**2 tablespoons butter or margarine**
**2 cups croutons**
**1 cup shredded Cheddar cheese**
**1 teaspoon salt**

Cook and stir celery in butter until tender; stir in croutons, cheese and salt.

*Don't let burning coals go to waste—charcoal can be used again. Douse the cooled coals with water and dry thoroughly or choke the fire by covering the grill with a metal lid—perhaps a garbage can lid. Clean the grid of your grill after every cookout, too, and brush lightly with salad oil before putting away.*

# PARTY POTATOES

## ZESTY POTATOES

Cook 4 medium unpared potatoes in 1 inch boiling salted water (½ teaspoon salt to 1 cup water) just until tender. While hot, cut unpared potatoes diagonally into ½-inch slices. Place in shallow glass dish; pour ½ cup Italian salad dressing over hot slices. Let stand 1 hour, turning slices once.

Place on grill 3 inches from hot coals. Cook 8 to 10 minutes on each side or until golden brown. Season with 1 teaspoon salt and ¼ teaspoon pepper after turning. **4 to 6 servings.**

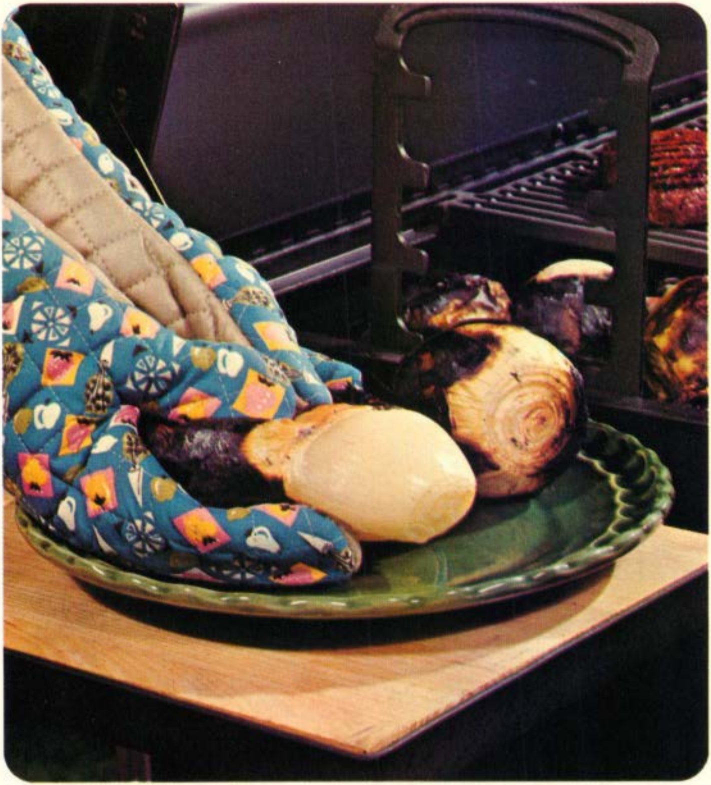
## LEMON TART POTATOES

**4 large potatoes, pared and cubed**
**¼ cup butter or margarine, melted**
**1 teaspoon grated lemon peel**
**¼ cup lemon juice**
**2 teaspoons salt**
**¼ teaspoon nutmeg**
**¼ teaspoon coarsely ground pepper**
**1 green onion (with top), chopped**

Cook potato cubes in 1 inch boiling salted water (½ teaspoon salt to 1 cup water) just until tender; drain. Combine remaining ingredients; toss gently with potatoes. Spoon onto 20x14-inch piece of double thickness heavy-duty aluminum foil. Wrap securely in foil. Let stand at room temperature 1 hour.

Place on grill 4 inches from medium coals. Cook 30 minutes, turning once. **4 to 6 servings.**

# VEGETABLES ROASTED IN COALS



## ROAST BERMUDA ONIONS

Choose large onions of uniform size. Place onions directly on low coals or on grill 3 to 4 inches from medium coals. Cook 30 to 45 minutes or until tender, turning occasionally. To serve, squeeze the yellow "heart" out of the blackened crust.

## SQUASH WITH HONEY-CHILI SAUCE

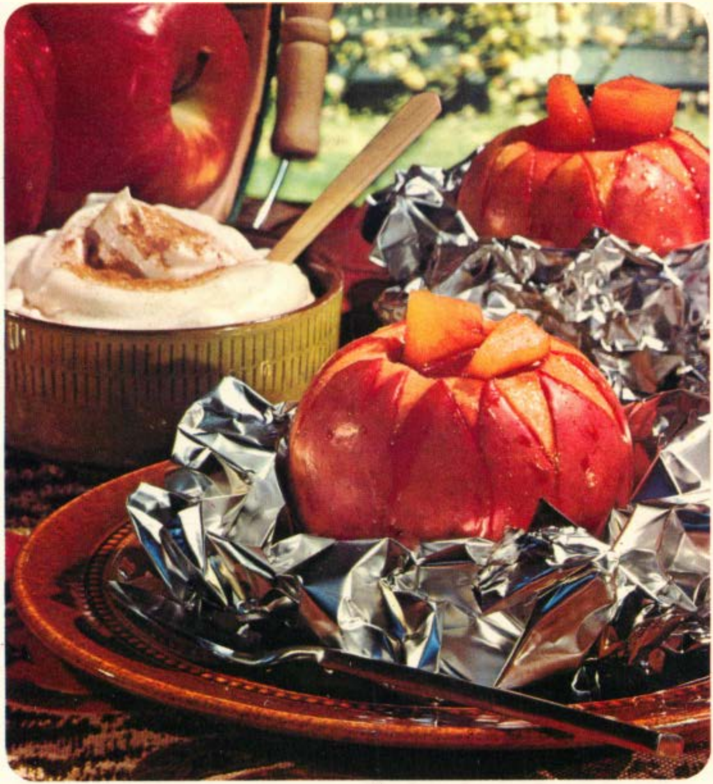
Place 4 whole acorn squash directly on low coals. Cook 1 hour, turning occasionally. (Outside will char but inside will be moist and tender.) To serve, split and remove seeds. Serve hot with Honey-Chili Sauce (below). **8 servings (½ squash each).**

### Honey-Chili Sauce

**½ cup butter or margarine, melted**
**½ cup honey**
**3 tablespoons sweet chow chow**
**1 tablespoon chili powder**
**1 clove garlic, crushed**
**1 teaspoon salt**
**⅛ teaspoon pepper**
**⅛ teaspoon nutmeg**

Mix all ingredients. Heat if you wish. **About 1 cup.**

# APPLES ALFRESCO



# APPLES ALFRESCO

For each serving, core 1 tart red apple to within ½ inch of bottom. Score skin ⅛ inch deep in petal design. Place apple on 8-inch square of double thickness heavy-duty aluminum foil. Fill cavity with 1 tablespoon brown sugar, 2 teaspoons red cinnamon candies, 2 teaspoons lemon juice and 2 pineapple chunks. Wrap securely in foil.

Place on grill 4 inches from medium coals. Cook 30 to 40 minutes or until soft. Serve with Low Calorie Whipped Topping (below).

## Low Calorie Whipped Topping

**½ cup nonfat dry milk**
**½ cup iced water**
**1 egg white**
**1 tablespoon lemon juice**
**¼ cup sugar**
**½ teaspoon vanilla**

In small mixer bowl, beat milk, water and egg white 3 minutes on high speed. Add lemon juice; beat 1 minute longer on high speed. Gradually blend in sugar and vanilla on low speed. Serve immediately. **4 cups.**

*Any leftover topping can be frozen and served later—top with fresh fruit for a cooling dessert.*

# SPARKLING PINEAPPLE

## SOUTH SEAS PINEAPPLE

**3 pineapples**
**¾ cup brown sugar (packed)**
**⅓ cup butter or margarine**
**About ½ cup rum**

Do not remove tops from pineapples. Cut thick slice from side of each pineapple; set slices aside. Cut out fruit from shells; cut into bite-size pieces. Lightly mix fruit pieces and brown sugar. Fill pineapple shells with fruit mixture. Dot with butter; sprinkle about 1½ tablespoons rum over fruit in each shell.

Replace slices on pineapples. Wrap each securely in 20x18-inch piece of heavy-duty aluminum foil, fanning foil over leaves. Place on grill 4 inches from medium coals. Cook 40 minutes, turning once. Just before serving, sprinkle about 1½ tablespoons rum over fruit in each shell; stir lightly. Serve hot. **9 servings.**

## ALOHA PINEAPPLE PUNCH

Cut off tops from 6 pineapples; reserve tops. Cut out fruit from shell, leaving ¾-inch wall. Punch a hole in each reserved top large enough for a straw; replace tops. Wrap each pineapple in aluminum foil; refrigerate until serving time.

Just before serving, divide 3 bottles (25 ounces each) pink sparkling catawba grape juice, chilled, among pineapples. **6 servings.**

# HURRY UP MAIN DISHES

Onions
OTATOES
Tomato
MIXED VEGET

# *about* HURRY UP MAIN DISHES...

Time—is there ever enough of it for the busy woman who works and manages home and family, too? If you find you have to be thinking, thinking every moment and often cooking on the run, let these recipes lighten your burden and make minutes in the kitchen count.

Here are speedy stews, nutritious and novel casseroles and skillet suppers that make last-minute appearances, stalwart family favorites to make ahead of time and stow in the freezer—even clever ways to hasten cooking time.

And to free your mind of menu-planning, we've included fresh ideas for many "serve-withs"—the salads, breads and quick desserts that make a simple meal a feast. It's all done for you on these "fast food" recipe cards to help you beat the clock.

Cordially,

Betty Crocker

*Pictured: Polish Sausage (card 24), Veal Parmesan (card 27) and Make-ahead Meatballs (back of contents card).*

# HURRY-UP MAIN DISHES

## BEEF

Make-Ahead Meatballs*
Make-Ahead Hamburger Mix*

1. Beef with Chinese Vegetables
   Beef Noodle Chop Suey
   Beef Rice Dinner
2. Dip 'n Dunk Steak Sandwiches
3. Giant Burger
   5-Minute Toasty Burgers
4. Green Bean Bunwiches
5. Make-Ahead Hamburger Mix Variations
6. Make-Ahead Meatball Variations
   Soup Bowl Stew
   Meatballs Romanoff
7. Quick Supper, Mexican Style
   Tamale Supper
   Jalapeño Hash Dinner
8. Shortcut Cube Steak Stew

## CHICKEN

9. Easy Chicken Gumbo
   Celery Crescents
10. Pressure Cooker Chicken
11. Quick Hot Sandwiches
    Puffed Turkey Sandwiches
    Baked Chicken Burgers
12. Ways with Leftover Chicken
    Chicken-Mushroom à la King
    Chinese-style Goulash

*Recipes on back of this card.

## FISH

13. Shrimp and Cauliflower Cheese Puffs
14. Simple Saucy Fish Bake
15. Tuna with Noodles
16. Tuna with Rice
17. Ways with Fish Sticks
    Fish Sticks with Cucumber Sauce
    Lime-glazed Fish Sticks
18. Ways with Shrimp
    Shrimp Towers
    Speedy Chicken and Shrimp

## HAM

19. Ham Waffles
20. Ways with Ham 'n Limas
    Upside-down Supper
    Cheesy Broiled Ham Slice

## VARIETY MEATS

21. Cherry Pineapple Bologna
22. Chili Dogs
23. Liver with Piquant Sauce
24. Polish Sausage Boil
    Scalloped Potato Salad
25. Sausage Medleys
    Chili-Sausage Supper
    Apple Orchard Bean Bake

## VEAL

26. Veal Supreme
27. Veal Parmesan

## MAKE-AHEAD MEATBALLS

**1 pound ground beef**
**3 tablespoons instant minced onion**
**½ cup dry bread crumbs**
**1 teaspoon salt**
**⅛ teaspoon pepper**
**½ teaspoon Worcestershire sauce**
**1 egg**
**¼ cup milk**

Heat oven to 400°. Mix all ingredients thoroughly; shape into 1-inch balls. Place in ungreased jelly roll pan, 15½x10½x1 inch. Bake about 10 minutes or until done. Cool meatballs in pan about 5 minutes. Place in freezer 15 minutes. Pack tightly in 1-quart freezer container; label, date and return to freezer. **35 meatballs.**

*Want to save more time? Mix up double or triple the recipe at once. For ways to use, see HURRY-UP MAIN DISHES card 6.*

## MAKE-AHEAD HAMBURGER MIX

**4 pounds ground beef**
**1 cup chopped onion**
**1 bottle (14 ounces) catsup**
**1 cup water**
**½ cup chopped celery**
**¼ cup lemon juice**
**2 tablespoons brown sugar**
**1 tablespoon Worcestershire sauce**
**1 tablespoon salt**
**2 teaspoons vinegar**
**½ teaspoon dry mustard**

Cook and stir meat and onion until meat is brown; drain. Add remaining ingredients; heat to boiling, stirring frequently. Reduce heat; cover and simmer 30 minutes. Cool. Divide among five 1-pint freezer containers; label, date and freeze. **5 pints.**

*For ways to use, see HURRY-UP MAIN DISHES cards 4 and 5.*

# BEEF WITH CHINESE VEGETABLES

## BEEF NOODLE CHOP SUEY

**1 pound ground beef**
**½ cup chopped onion**
**3¼ cups hot water**
**1 package Hamburger Helper beef noodle dinner**
**1 can (8 ounces) water chestnuts, drained and sliced**
**1 can (16 ounces) mixed Chinese vegetables, drained**

In 10-inch skillet, cook and stir meat and onion until meat is brown; drain. Stir in water, noodles, Sauce Mix, water chestnuts and vegetables. Heat to boiling, stirring constantly. Reduce heat; simmer uncovered 10 to 15 minutes, stirring frequently. **5 or 6 servings.**

## BEEF RICE DINNER

**1 package Hamburger Helper rice Oriental dinner**
**1 can (10½ ounces) condensed beef broth (bouillon)**
**1 can (16 ounces) mixed Chinese vegetables, drained**
**1 small green pepper, thinly sliced**

Prepare rice Oriental dinner as directed on package except—omit water; add enough water to beef broth to measure 3⅓ cups liquid. Five minutes before end of cooking, stir in Chinese vegetables and green pepper. **5 or 6 servings.**

# DIP 'N DUNK STEAK SANDWICHES

# DIP 'N DUNK STEAK SANDWICHES

Panfry desired number frozen 2-ounce beef cube steaks over medium-high heat, turning to brown both sides. (If using 4-ounce beef minute steaks, melt 1 tablespoon shortening in skillet before cooking steaks.) Season with salt and pepper. Remove steaks; keep warm.

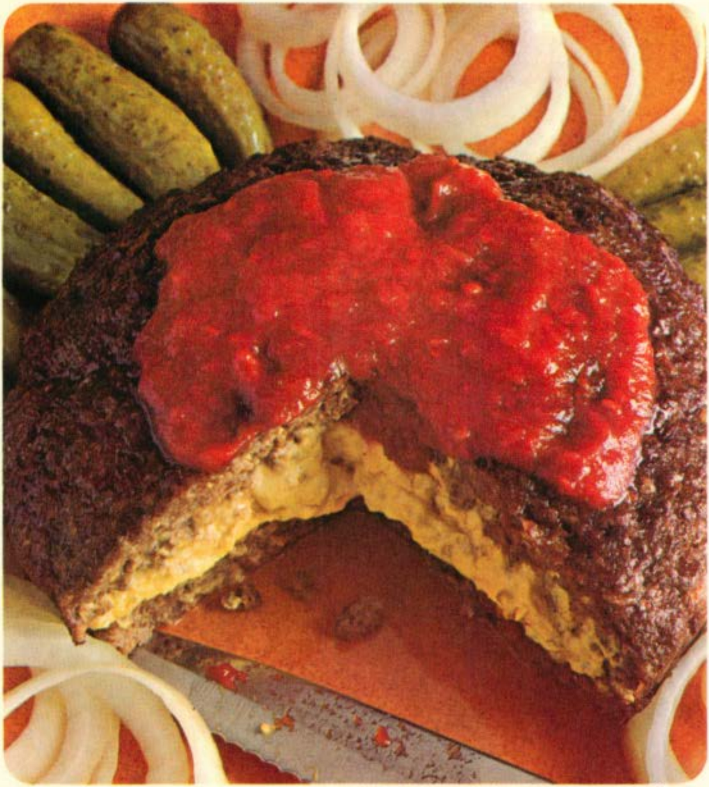
To make gravy, drain fat from skillet. For each serving, pour about ⅓ cup water into skillet. Heat to boiling, scraping brown particles from bottom of skillet. For each cup of water, stir in ½ teaspoon seasoned salt or 1 teaspoon instant beef bouillon.

Set oven control at broil and/or 550°. Place desired number of buttered ½-inch slices French bread or hamburger bun halves on ungreased baking sheet. Sprinkle bread with garlic salt. Place sheet on broiler rack about 4 inches from heat; toast until golden brown.

Place steaks between toasted bread slices; cut in half. Serve gravy in individual small bowls. Each person can "dunk" his sandwich or pour gravy over it.

*Follow with berries and sherbet for dessert. Sprinkle fresh raspberries or strawberries lightly with confectioners' sugar; cover and refrigerate. Serve with scoops of lime sherbet in small dessert dishes.*

# GIANT BURGER



## GIANT BURGER

**1½ pounds ground beef**
**1½ teaspoons salt**
**1 package (3 ounces) cream cheese, softened**
**1 tablespoon prepared mustard**
**1 tablespoon horseradish, drained**
**Onion rings or 1 can (3½ ounces) French fried onion rings**

Heat oven to 350°. Mix meat and salt; divide in half. Pat one half evenly in ungreased 8-inch pie pan. Mix cream cheese, mustard and horseradish; spread over meat in pan. Shape remaining meat into 8-inch circle. Place on cheese mixture; pinch edges together to seal.

Bake 45 minutes for medium, 55 minutes for well done. Remove meat to large serving plate; place onion rings around meat. To serve, cut meat into wedges. **4 to 6 servings.**

*For the quickest of hamburger treats, try the 5-Minute Toasty Burgers (below).*

### 5-Minute Toasty Burgers

**1 pound ground beef**
**1 medium onion, finely chopped**
**10 slices bread, toasted**
**Salt and pepper**

Heat oven to 500°. Mix meat and onion; spread on toast slices, making sure mixture covers edges. Season with salt and pepper. Place meat side up on ungreased baking sheet. Bake 3 to 5 minutes or until meat is done. To serve, cut slices in half. **20 half-slice servings.**

# GREEN BEAN BUNWICHES

# GREEN BEAN BUNWICHES

**1 pint frozen Make-Ahead Hamburger Mix***
**⅔ cup tomato juice**
**1 package (9 ounces) frozen cut green beans**
**1 package (8 ounces) frozen French fried onion rings**
**4 large hamburger buns, split**
**8 lengthwise slices dill pickle**
**4 slices process American or mozzarella cheese**
**1 tomato, cut into 4 slices**
**Salad oil**

Place container of hamburger mix in hot water just long enough to loosen sides. In saucepan, combine mix and tomato juice; heat over high heat 5 minutes. Reduce heat; simmer uncovered 10 minutes, breaking mix apart with fork and stirring occasionally.

Heat oven to 425°. While hamburger mix is heating, cook beans as directed on package; drain. Arrange frozen onion rings and buns cut side up on ungreased baking sheet. Heat in oven 5 minutes.

On bottom half of each bun, place about ½ cup hot hamburger mix and 2 pickle slices. Place a remaining bun half cut side up on each. Spoon ⅓ cup green beans on each; top with a cheese and tomato slice. Brush oil on tomatoes. Heat in oven with onion rings about 5 minutes or until cheese is melted. **4 servings.**

*See *HURRY-UP MAIN DISHES* back of contents card.

# MAKE-AHEAD HAMBURGER MIX VARIATIONS

# MAKE-AHEAD HAMBURGER VARIATIONS

Prepare Make-Ahead Hamburger Mix* as directed except—prepare any of the following variations.

**Barbecued Burger Buns:** In saucepan, heat 1 pint hamburger mix. Fill each of 6 to 8 split and buttered hamburger buns with about ¼ cup hot hamburger mix. The entire recipe will fill 30 to 40 hamburger buns.

**Chili:** In saucepan, heat 1 pint hamburger mix. Stir in 1 can (15½ ounces) kidney beans (with liquid), ½ to 1 cup tomato juice and 2 to 3 teaspoons chili powder. Heat through. **4 servings.**

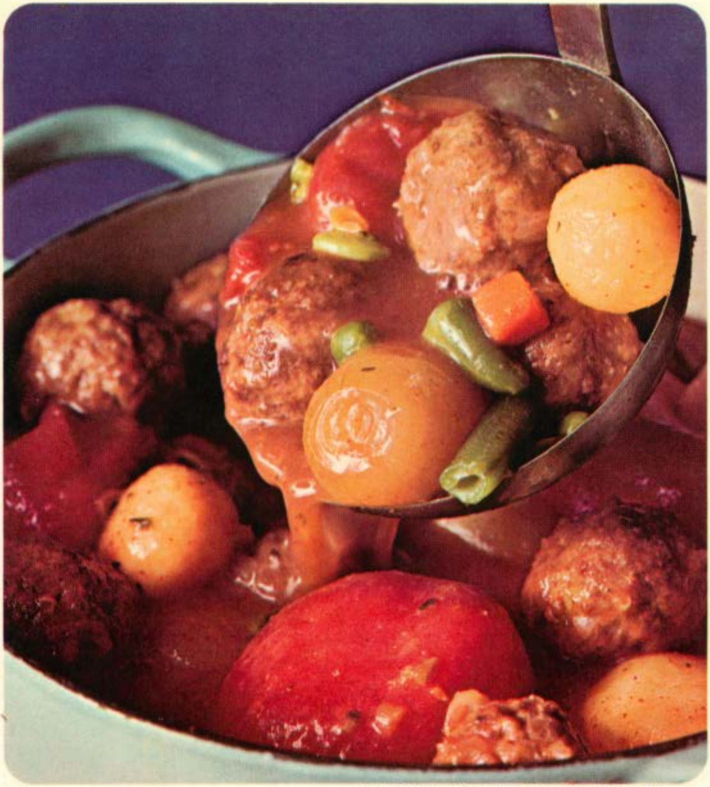
**Baked Frank Rolls:** In saucepan, heat 1 pint hamburger mix; stir in 1 cup shredded process American cheese (about 4 ounces). Split 8 to 10 frankfurter buns; remove part of bread from center of each. Spoon mixture into buns; wrap each in aluminum foil. Heat in 350° oven 30 minutes.

**Mock Pizza:** In saucepan, heat 1 pint hamburger mix. Spoon over 6 to 8 split and toasted hamburger buns. Sprinkle with shredded process American cheese and dash oregano. Set oven control at broil and/or 550°. Broil 3 to 4 inches from heat just until cheese is bubbly.

*See *HURRY-UP MAIN DISHES* back of contents card.

*To thaw frozen Make-Ahead Hamburger Mix, heat slowly in covered saucepan or thaw several hours or overnight in refrigerator.*

# MAKE-AHEAD MEATBALL VARIATIONS



## SOUP BOWL STEW

**1 container Make-Ahead Meatballs***
**1 package (8 ounces) frozen mixed vegetables in onion sauce**
**1 can (16 ounces) tomatoes**
**1 can (8 ounces) whole onions**
**1 can (8 ounces) whole potatoes**
**1 to 2 teaspoons chili powder**
**1 cup water**
**1 beef bouillon cube**

In large kettle, combine all ingredients. Heat to boiling, stirring occasionally. Reduce heat; cover and simmer 10 minutes. **4 or 5 servings.**

## MEATBALLS ROMANOFF

**2 tablespoons butter**
**1 tablespoon flour**
**1 package (5.5 ounces) of our noodles Romanoff**
**1½ cups milk**
**1 container Make-Ahead Meatballs***
**2 teaspoons parsley flakes**
**2 tablespoons butter**

Melt 2 tablespoons butter in large skillet. Remove from heat; blend in flour and Sauce Mix. Gradually stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute.

Add frozen meatballs; heat to boiling. Reduce heat; cover and simmer 10 minutes. While meatballs simmer, cook noodles as directed on package. Stir parsley flakes and 2 tablespoons butter into noodles. Serve meatballs with sauce over noodles. **4 to 6 servings.**

*****See *HURRY-UP MAIN DISHES* back of contents card.

# QUICK SUPPER, MEXICAN STLYE

## TAMALE SUPPER

**1 medium onion, chopped**
**1 tablespoon shortening**
**1 can (15 ounces) beef tamales in sauce**
**1 can (8 ounces) whole kernel corn**
**1 can (8 ounces) tomato sauce**
**1 teaspoon chili powder**
**1 cup shredded sharp Cheddar cheese (4 ounces)**
**¼ cup sliced pitted ripe olives**

Heat oven to 350°. In medium skillet, cook and stir onion in shortening until tender. Drain sauce from tamales; stir sauce, corn (with liquid), tomato sauce and chili powder into skillet. Simmer uncovered 5 minutes.

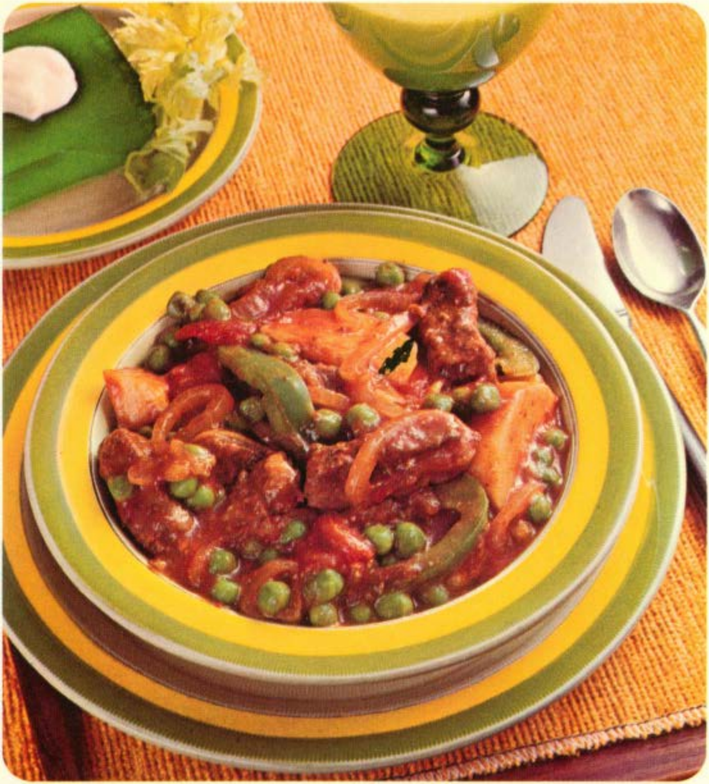
Pour into ungreased baking pan, 9x9x2 inches, or 2-quart casserole. Stir in half the cheese. Remove papers from tamales; arrange tamales spoke-fashion in pan. Sprinkle olives and remaining cheese in center. Cover tightly with aluminum foil. Bake 15 minutes. **4 servings.**

## JALAPEÑO HASH DINNER

**1 package Hamburger Helper hash dinner**
**1 can (4 ounces) peeled green chilies, chopped**
**1 cup chili sauce**

Prepare hash dinner as directed on package except—add chilies and chili sauce with the hot water. **5 servings.**

# SHORTCUT CUBE STEAK STEW



# SHORTCUT CUBE STEAK STEW

- **3 tablespoons flour**
- **1½ teaspoons salt**
- **¼ teaspoon pepper**
- **4 cube steaks, cut into strips, 2x½ inch**
- **3 tablespoons shortening**
- **1 large onion, thinly sliced**
- **1 clove garlic, minced**
- **4 medium potatoes, pared and cut into eighths**
- **1 can (16 ounces) tomatoes**
- **1 can (8 ounces) tomato sauce**
- **1 teaspoon salt**
- **1 package (10 ounces) frozen green peas**
- **½ medium green pepper, cut into ¼-inch strips**

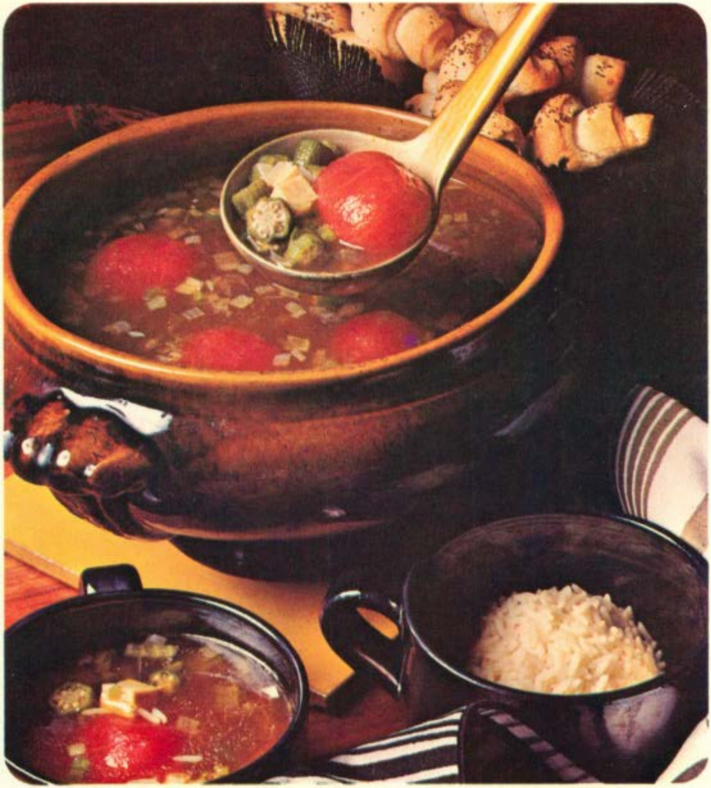
Mix flour, 1½ teaspoons salt and the pepper; coat meat with flour mixture. Melt shortening in Dutch oven; brown meat.

Add onion, garlic, potatoes, tomatoes, tomato sauce and 1 teaspoon salt; heat to boiling. Reduce heat; simmer uncovered, stirring occasionally, about 30 minutes or until meat and vegetables are almost tender.

Add peas and green pepper; heat to boiling. Reduce heat; cook 5 minutes longer or until peas are tender and green pepper is crisp-tender. **6 servings.**

*Like a thicker stew? Shake ⅓ cup water and 2 tablespoons flour in tightly covered jar; stir into stew. Cook over low heat, stirring occasionally, until stew is thickened.*

# EASY CHICKEN GUMBO



# EASY CHICKEN GUMBO

**1 can (16 ounces) cut okra, drained**
**¼ cup chopped onion**
**¼ cup chopped green pepper**
**3 tablespoons butter or margarine**
**4 cups chicken broth**
**1 can (16 ounces) tomatoes**
**1 small bay leaf**
**Salt and pepper**
**1 cup diced cooked chicken**
**1 tablespoon snipped parsley**
**3 cups hot cooked rice**
**Celery Crescents (below)**

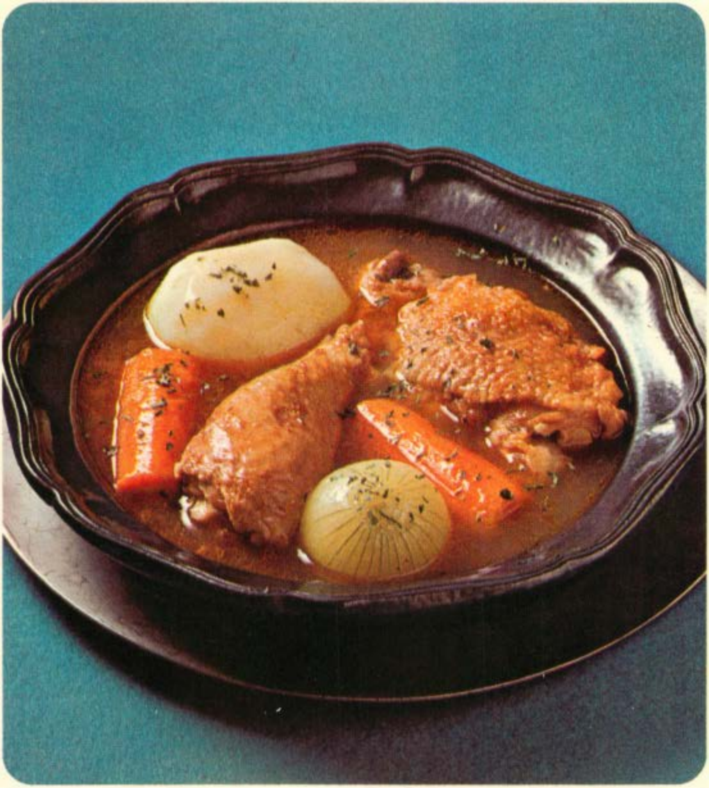
In large saucepan, cook and stir okra, onion and green pepper in butter over low heat until onion is tender. Stir in chicken broth, tomatoes and bay leaf; simmer uncovered 15 minutes. Season with salt and pepper. Stir in chicken and parsley; heat through. Serve in bowls over scoops of rice with Celery Crescents. **6 servings.**

## Celery Crescents

Heat oven to 450°. Stir 2 cups Bisquick baking mix and ½ cup cold water with fork to soft dough. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll into 12-inch circle. Brush lightly with melted butter or margarine.

Cut into 16 wedges. Beginning at rounded edges, roll up tightly. Place about 1 inch apart with points underneath on ungreased baking sheet. Curve ends to form crescents. Brush tops with melted butter; sprinkle with celery seed. Bake 10 to 12 minutes. **16 crescents.**

# PRESSURE COOKER CHICKEN



# PRESSURE COOKER CHICKEN

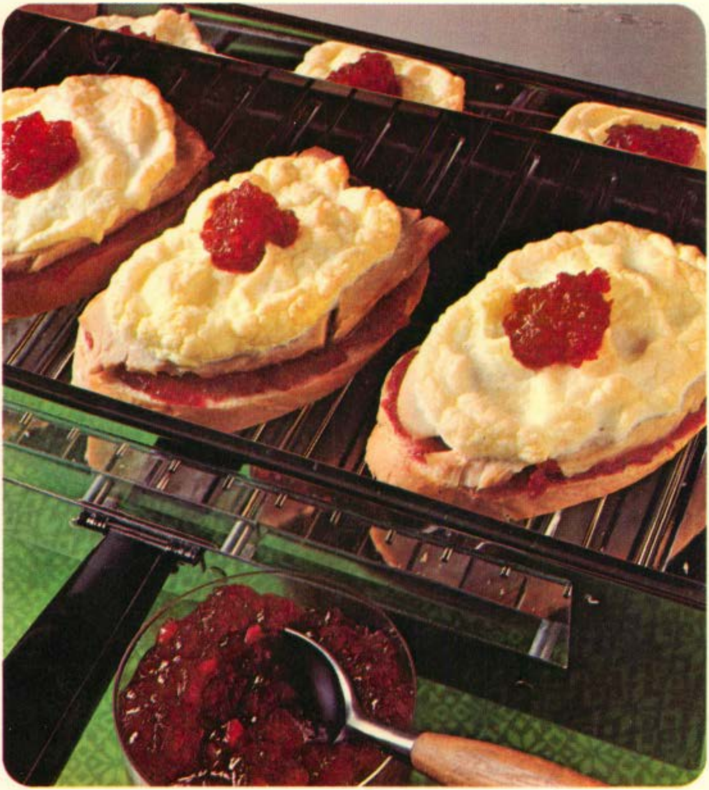
**Two 2½-pound broiler-fryer chickens, cut up**
**1 tablespoon plus 1 teaspoon seasoned salt**
**½ teaspoon seasoned pepper**
**½ teaspoon paprika**
**6 carrots, halved**
**6 small potatoes, pared**
**6 small onions**
**1¼ cups water**
**1½ teaspoons parsley flakes**
**French bread or hard rolls**

Wash chicken; place in 6-quart pressure cooker. Sprinkle with seasoned salt, seasoned pepper and paprika. Place vegetables on meat; add water. (Do not fill cooker over ¾ full.) Seal cooker and process as directed by manufacturer, cooking chicken and vegetables 20 minutes after 10-pound pressure is reached.

Remove cover; skim fat from broth. Divide chicken, vegetables and broth among 6 soup bowls; sprinkle ¼ teaspoon parsley flakes on each bowl. Serve with French bread. **6 servings.**

*No pressure cooker? Place chicken with seasonings and 3½ cups water in large kettle with tightly fitted cover. Heat to boiling. Reduce heat; cover and simmer 1 hour. Add vegetables and, if necessary, water. Cover; cook 40 minutes longer or until vegetables are tender.*

# QUICK HOT SANDWICHES



## PUFFED TURKEY SANDWICHES

6 slices Vienna bread, ½ inch thick
½ cup cranberry sauce or cranberry-orange relish
Sliced cooked turkey
2 egg whites
¼ teaspoon dry mustard
¼ cup mayonnaise or salad dressing

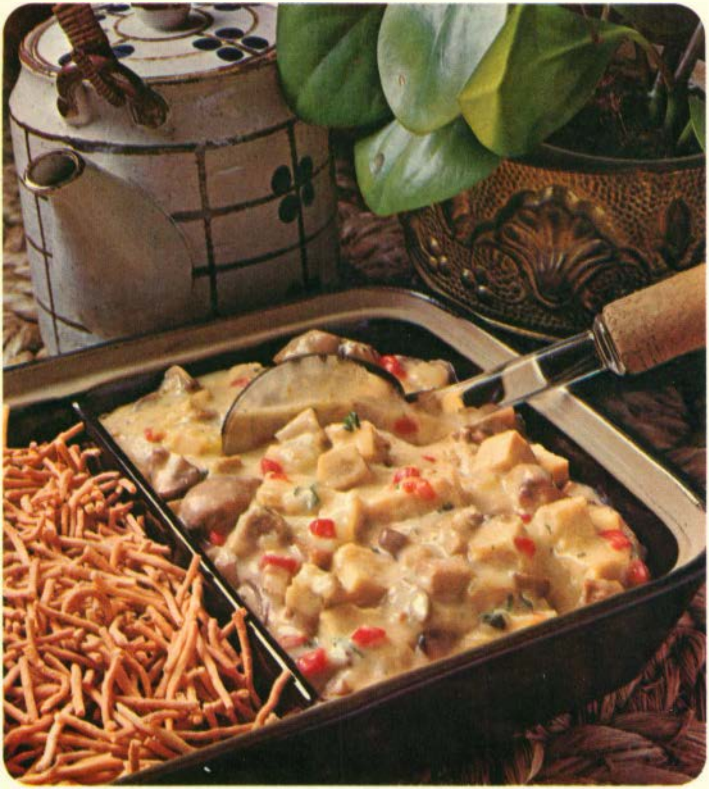
Heat oven to 400°. Spread bread with cranberry sauce. Place slices on baking sheet; top each slice with turkey. Beat egg whites and mustard until stiff; fold in mayonnaise. Spread mixture evenly over turkey. Bake about 10 minutes or until topping is golden brown. Serve hot. **6 open-faced sandwiches.**

## BAKED CHICKEN BURGERS

1 cup cut-up cooked chicken
1 cup chopped celery
½ cup diced process American cheese
1 tablespoon instant minced onion
¼ teaspoon salt
⅛ teaspoon pepper
¼ cup mayonnaise or salad dressing
6 hamburger buns, split and buttered

Heat oven to 350°. In bowl, mix all ingredients except buns. Fill buns with chicken mixture. Wrap each sandwich in square of aluminum foil; place on baking sheet. Bake 20 minutes or until hot. **6 sandwiches.**

# WAYS WITH LEFTOVER CHICKEN



## CHICKEN-MUSHROOM À LA KING

1 can (10½ ounces) condensed cream of celery soup
1 cup cut-up cooked chicken
1 can (4 ounces) mushroom stems and pieces, drained
1 tablespoon chopped pimiento
1 teaspoon parsley flakes
Salt and pepper
Chow mein noodles, rice or toast cups

Heat soup. Stir in remaining ingredients except chow mein noodles; heat through. Serve on chow mein noodles. **3 or 4 servings.**

## CHINESE-STYLE GOULASH

¼ cup butter or margarine
1 small onion, sliced
1 can (4 ounces) sliced mushrooms, drained
2 cups chicken broth*
1 cup uncooked regular rice
2 cups cut-up cooked chicken
1 green pepper, cut into thin strips
½ cup diced celery
¼ cup light cream
Salt and pepper

Melt butter in large skillet. Cook and stir onion and mushrooms in butter until onion is tender. Add chicken broth; heat to boiling. Stir in rice. Reduce heat; cover and simmer 10 minutes. Stir in remaining ingredients. Cover; cook 10 to 15 minutes longer. **6 to 8 servings.**

*Chicken broth can be made by dissolving 3 chicken bouillon cubes in 2 cups boiling water.

# SHRIMP AND CAULIFLOWER

# SHRIMP AND CAULIFLOWER

**1 package (10 ounces) frozen cauliflower**
**1 package (10 ounces) frozen green peas**
**¼ cup milk**
**1 can (about 10 ounces) condensed cream of shrimp soup**
**¼ teaspoon salt**
**⅛ teaspoon pepper**
**2 cups cleaned cooked shrimp**

Cook cauliflower and peas in ½ to 1 inch boiling salted water just until tender, 3 to 5 minutes; drain. In saucepan, heat milk, soup, salt and pepper over low heat, stirring constantly. Stir in cauliflower, peas and shrimp; heat through. If you wish, garnish with toasted almonds. **3 or 4 servings.**

*Serve with Cheese Puffs (below) and a salad of thinly sliced cucumber, sprinkled with salt, pepper and chopped chives, then lightly tossed in a small amount of bottled garlic salad dressing.*

## Cheese Puffs

**1 package brown and serve rolls (about 10)**
**2 cups shredded cheese (8 ounces)**
**2 tablespoons soft butter**
**½ teaspoon dry mustard**
**½ teaspoon salt**
**⅛ teaspoon pepper**

Slice rolls lengthwise in half. Mix remaining ingredients. Place 1 tablespoon cheese mixture on each half; place on baking sheet. Bake as directed on package. **20 puffs.**

# SIMPLE SAUCY FISH BAKE

# SIMPLE SAUCY FISH BAKE

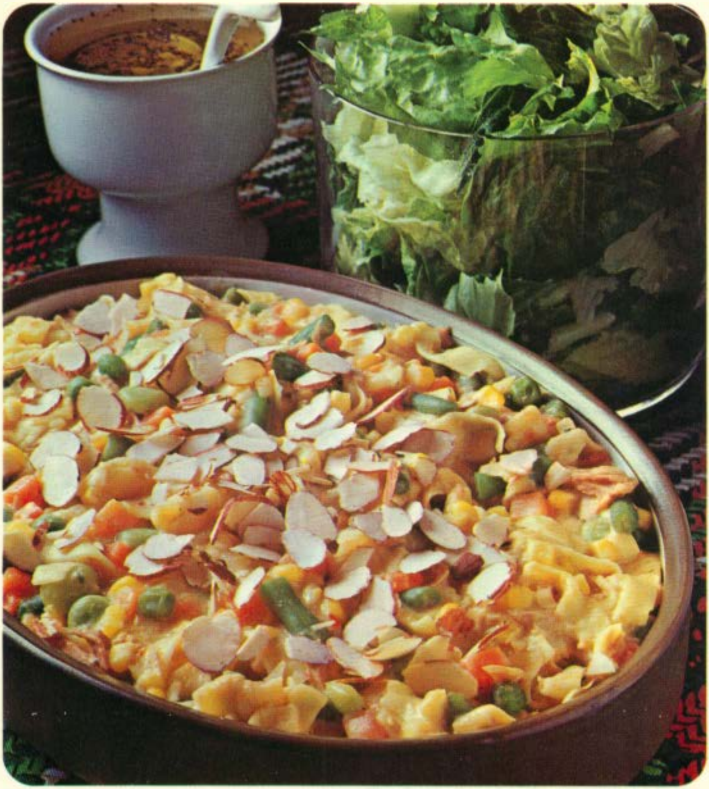
**1 package (16 ounces) frozen ocean perch fillets**
**½ teaspoon salt**
**⅛ teaspoon pepper**
**1 tablespoon butter or margarine**
**1 package (1¾ ounces) hollandaise sauce mix**
**1 package (10 ounces) frozen asparagus spears or 1 can (19 ounces) asparagus spears, drained**
**Paprika**
**1 can (3½ ounces) French fried onion rings**

Thaw fillets just until they can be separated. Heat oven to 475°. Arrange fish in ungreased baking dish, 11½x7½x1½ inches, leaving space in center of dish. Season fish with salt and pepper; dot with butter. Bake uncovered 15 minutes.

Prepare hollandaise sauce as directed on package. Cook asparagus as directed on package; drain. Remove fish from oven. Place asparagus spears in center of dish. Pour hollandaise sauce on asparagus; sprinkle with paprika.

Bake uncovered 5 minutes or until fish flakes easily with fork. Sprinkle onion rings on fish; bake 2 minutes longer. **3 or 4 servings.**

# TUNA WITH NOODLES



## TUNA NOODLE DINNER

- **1 package of our noodles almondine**
- **1 can (6½ ounces) tuna, drained**
- **1 package (10 ounces) frozen mixed vegetables, broken apart**

Heat oven to 350°. Prepare noodles almondine as directed on package for oven method except—use 2 cups boiling water; stir in tuna and vegetables. Bake uncovered 25 minutes or until liquid is absorbed. Stir before serving; garnish with packet of almonds. **4 servings.**

## CAN CAN CASSEROLE

- **1 can (10¾ ounces) condensed Cheddar cheese soup**
- **1 can (16 ounces) julienne carrots, drained (reserve ⅓ cup liquid)**
- **¾ teaspoon rosemary leaves**
- **¼ teaspoon pepper**
- **1 can (9¼ ounces) tuna, drained and flaked**
- **1 can (14 ounces) macaroni and cheese**
- **¼ cup snipped parsley**
- **1 can (3½ ounces) French fried onion rings**

Heat oven to 375°. Mix soup and reserved carrot liquid. Stir in rosemary leaves and pepper. Spread tuna in ungreased baking dish, 11½x7½x1½ inches. Top with macaroni and cheese, carrots and parsley. Pour cheese soup mixture over parsley.

Bake uncovered 30 to 35 minutes or until hot and bubbly. Sprinkle with onion rings; bake 5 minutes longer. **6 to 8 servings.**

# TUNA WITH RICE

## CURRIED TUNA CASSEROLE

**2 tablespoons butter or margarine**
**1½ teaspoons curry powder**
**1 can (10½ ounces) condensed cream of mushroom soup**
**¾ cup milk**
**2½ cups cooked rice**
**2 cans (6½ ounces each) tuna, drained**
**1 can (8 ounces) whole onions, drained and halved**

Heat oven to 350°. In large skillet, brown butter and curry powder. Mix in remaining ingredients; pour into ungreased 2-quart casserole. Bake uncovered 30 minutes. Top with Curry Condiments: sieved hard-cooked egg yolks, chopped peanuts, currants, crab apple jelly, sliced green onions, crumbled crisply fried bacon. **6 servings.**

## TUNA PILAF

**1 small onion, thinly sliced**
**1 tablespoon salad oil**
**1 package (10 ounces) frozen mixed vegetables**
**½ cup water**
**3 cups cooked rice (without salt)**
**2 cans (6½ ounces each) tuna, drained**
**1 cup thinly sliced celery**
**¼ cup soy sauce**

In large skillet, cook and stir onion in oil until tender. Add frozen vegetables and water; heat to boiling. Reduce heat; cover and simmer 5 to 10 minutes or until vegetables are tender. Stir in remaining ingredients; heat through. **6 to 8 servings.**

# WAYS WITH FISH STICKS

## FISH STICKS WITH CUCUMBER SAUCE

**1 package (16 ounces) frozen fish sticks**
**¼ medium cucumber**
**1 teaspoon salt**
**½ teaspoon lemon pepper**
**1 cup unflavored yogurt**

Cook fish sticks as directed on package. Cut unpared cucumber into 1-inch pieces. Chop in blender; drain thoroughly. Stir cucumber and seasonings into yogurt. Serve sauce with fish. **6 servings.**

**Fish Sticks with Cocktail Sauce:** Substitute mixture of ½ cup catsup, 2 to 3 teaspoons horseradish and 2 tablespoons lemon juice for the cucumber sauce.

## LIME-GLAZED FISH STICKS

**1 package (8 ounces) frozen fish sticks**
**¼ cup lime marmalade, melted**
**2 tablespoons lime juice**

Bake fish sticks as directed on package for oven method except—blend marmalade and juice; spoon onto fish sticks for the last 5 minutes of baking. **3 servings.**

**Orange-glazed Fish Sticks:** Substitute ¼ cup orange marmalade, melted, for the lime marmalade and 2 tablespoons lemon juice for the lime juice.

## WAYS WITH SHRIMP

## SHRIMP TOWERS

**4 hamburger buns, split and toasted**
**Soft butter or margarine**
**2 tomatoes, sliced**
**32 cleaned cooked shrimp**
**Bac*Os product**
**8 slices process Cheddar cheese**

Spread cut sides of buns with butter. Top each bun half with remaining ingredients in order listed.

Set oven control at broil and/or 550°. Place sandwiches on rack in broiler pan. Broil 5 or 6 inches from heat 2 to 3 minutes or until cheese is melted and bubbly. **8 open-faced sandwiches.**

## SPEEDY CHICKEN AND SHRIMP

**½ cup chopped onion**
**1 can (8½ ounces) pineapple tidbits, drained**
**3 tablespoons butter or margarine**
**2 cans (10½ ounces each) chicken à la king**
**1 can (4½ ounces) shrimp, rinsed and drained**
**2 tablespoons lemon juice**
**3 to 4 cups hot cooked rice**
**Crumbled crisply fried bacon**

In large skillet, cook and stir onion and pineapple in butter until onion is tender. Stir in chicken à la king, shrimp and lemon juice; heat through. Serve on rice; sprinkle with bacon. **4 to 6 servings.**

# HAM WAFFLES

## HAM WAFFLES

**2 cups Bisquick baking mix**
**2 tablespoons salad oil or melted shortening**
**1⅓ cups milk**
**1 egg**
**1 package (3 ounces) smoked pressed ham, cut up**

Beat baking mix, oil, milk and egg with rotary beater until smooth. Stir in ham. Pour batter from cup or pitcher onto center of hot waffle iron. Bake until steaming stops. Lift off waffles carefully with fork. **Three 9-inch waffles.**

**Bacon Waffles:** Omit ham. Place short strips of bacon over grids of waffle iron; bake 1 minute. Drain bacon fat from iron; pour batter over cooked bacon.

**Blueberry Waffles:** Omit ham. Stir 2 tablespoons sugar into batter. Gently fold in 1 cup fresh, partially thawed frozen or drained canned blueberries.

### What You Should Know About Waffles

◆ When few drops water sprinkled on waffle iron "skitter" around, the temperature is right.

◆ For crisper waffles, add more milk; for softer, more puffy waffles, add more baking mix.

◆ To freeze waffles, wrap in aluminum foil with foil between waffles. Heat in single layer on baking sheet in 400° oven 5 minutes, turning once.

# WAYS WITH HAM 'N LIMAS

## UPSIDE-DOWN SUPPER

**1½ cups cubed cooked ham**
**1 cup cooked lima beans**
**1 can (8 ounces) cream-style corn**
**1 cup shredded sharp Cheddar cheese (about 4 ounces)**
**2 tablespoons minced onion**
**1 teaspoon Worcestershire sauce**
**⅔ cup Bisquick baking mix**
**⅓ cup cornmeal**
**1 egg**
**¼ cup milk**

Heat oven to 400°. Mix ham, beans, corn, cheese, onion and Worcestershire sauce. Turn into greased 1½-quart casserole. Cover; bake 15 minutes.

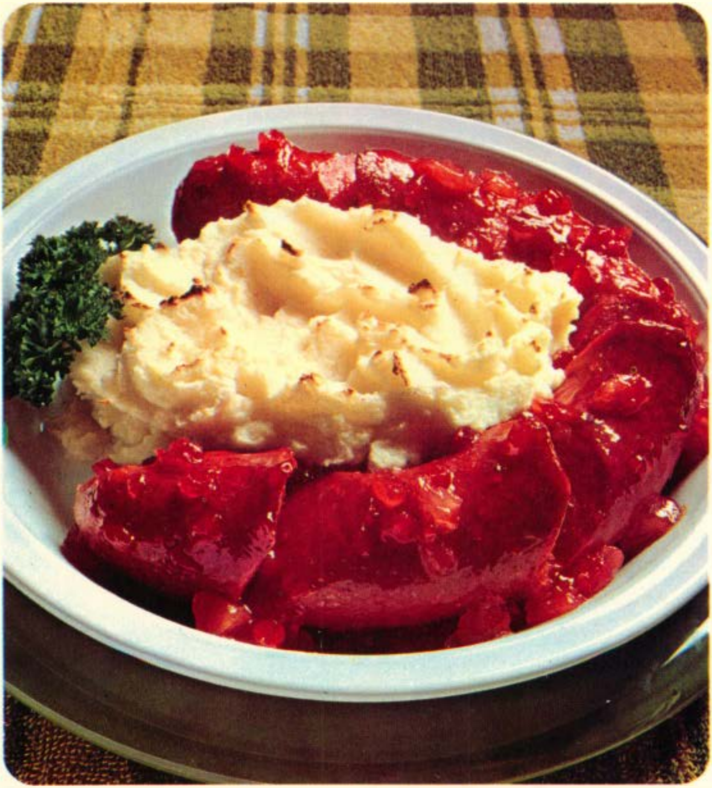
Mix remaining ingredients; spoon over hot meat mixture, spreading batter evenly to edge of casserole. Bake uncovered 20 minutes. Cut into wedges; invert each onto plate. **4 servings.**

## CHEESY BROILED HAM SLICE

Cook 1 package (10 ounces) frozen baby lima beans as directed; drain. Diagonally slice outer edge of fat on 1 fully cooked smoked ham slice, 1 inch thick, at 1-inch intervals to prevent curling. Place ham on rack in broiler pan.

Set oven control at broil and/or 550°. Broil 3 inches from heat about 10 minutes or until light brown. Turn; broil 6 minutes longer. Top with lima beans and 1 cup shredded Cheddar cheese (about 4 ounces). Broil 2 minutes longer or until cheese is melted. **4 to 6 servings.**

# CHERRY PINEAPPLE BOLOGNA



## CHERRY PINEAPPLE BOLOGNA

**1-pound ring bologna**
**Cherry Pineapple Glaze (below)**
**Potato Buds instant puffs (enough for 4 servings)**

If necessary, remove casing from bologna; arrange bologna in ungreased 9-inch pie pan. Cut ring diagonally at 2-inch intervals, being careful not to cut completely through. Separate cuts and spoon in part of glaze. Spread remaining glaze on top.

Heat oven to 400°. Prepare Potato Buds instant puffs as directed on package. Mound potatoes in center of ring. Bake 20 minutes or until potatoes are light brown. **4 servings.**

### Cherry Pineapple Glaze

**½ cup crushed pineapple**
**¼ cup coarsely chopped maraschino cherries**
**¼ cup light corn syrup**
**2 tablespoons white vinegar**
**¼ teaspoon cloves**
**2 drops red food color**
**1½ teaspoons water**
**1½ teaspoons cornstarch**

Heat pineapple, cherries, corn syrup, vinegar, cloves and food color to boiling, stirring occasionally. Reduce heat; simmer 15 minutes. Blend water and cornstarch; stir into fruit. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute.

# CHILI DOGS

# CHILI DOGS

**12 frankfurters**
**1 slice American cheese, 3½x3½ inches**
**2 cans (15 ounces each) chili hot beans**
**1 can (8 ounces) tomato sauce**
**¼ teaspoon chili powder**
**¼ teaspoon cumin**
**⅛ teaspoon cayenne red pepper, if desired**

Heat oven to 400°. Make three ½-inch-deep diagonal cuts at regular intervals in each frankfurter. Cut cheese slice into 36 strips, about 1x¼ inch. Insert cheese strip in each frankfurter cut. In ungreased baking dish, 11½x7½x1½ inches, mix beans, tomato sauce and seasonings. Arrange frankfurters on bean mixture. Bake 20 to 25 minutes. **4 or 5 servings.**

*Substitute any of the following, if you wish.*

◆ For frankfurters: 1 package (12 ounces) smoked small sausage links.

◆ For chili hot beans: 2 cans (15½ ounces each) kidney beans.

◆ For seasonings: 1 envelope (1¼ ounces) chili seasoning mix.

# LIVER WITH PIQUANT SAUCE

## LIVER WITH PIQUANT SAUCE

**1 pound sliced beef liver**
**¼ cup Gold Medal flour**
**½ teaspoon garlic salt**
**¼ teaspoon paprika**
**⅛ teaspoon pepper**
**2 tablespoons shortening**
**Piquant Sauce (below)**

Cut liver into serving pieces. Place flour, garlic salt, paprika and pepper in plastic or paper bag. Shake liver in bag until well coated.

Melt shortening in medium skillet. Brown liver quickly on both sides, about 5 minutes. Remove to warm platter; keep warm while preparing Piquant Sauce. Add liver to sauce; heat through. **4 servings.**

### Piquant Sauce

**1 medium onion, sliced**
**1 tablespoon shortening**
**⅔ cup water**
**2 teaspoons cornstarch**
**2 teaspoons soy sauce**

In same skillet, cook and stir onion in shortening until onion is crisp-tender, about 2 minutes. Blend water, cornstarch and soy sauce; pour into skillet. Cook, stirring constantly, until sauce thickens and boils. Boil and stir 1 minute.

# POLISH SAUSAGE BOIL

## POLISH SAUSAGE BOIL

**1 pound fully cooked Polish sausage**
**½ to ¾ cup beer or water**

In covered skillet, simmer Polish sausage in beer 10 minutes. (If using uncooked Polish sausage, increase cooking time to 20 minutes.) **4 servings.**

*Serve with hot sauerkraut or Scalloped Potato Salad (below).*

### Scalloped Potato Salad

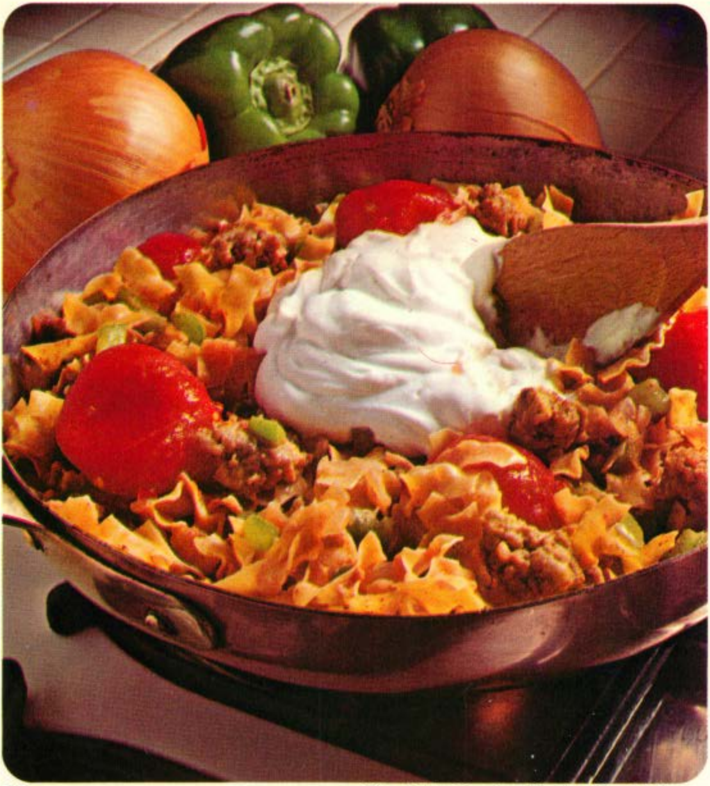
**1 package of our scalloped potatoes**
**3 cups water**
**2 tablespoons salad oil**
**⅔ cup water**
**2 tablespoons white wine tarragon vinegar**
**½ cup mayonnaise or salad dressing**
**¼ teaspoon prepared mustard**
**½ cup diced celery**
**½ cup finely chopped onion**
**4 hard-cooked eggs, chopped**
**2 tablespoons snipped parsley**

Heat potato slices and 3 cups water to boiling. Reduce heat; simmer until tender, 15 to 20 minutes. Rinse with cold water; drain. Place in large bowl; cover and chill.

In saucepan, blend sauce mix and oil; stir in ⅔ cup water and the vinegar. Heat to boiling over medium heat, stirring constantly. Cover and chill.

Blend mayonnaise and mustard into sauce; mix with potatoes, celery, onion, eggs and parsley. **6 servings.**

## SAUSAGE MEDLEYS



## CHILI-SAUSAGE SUPPER

**1 pound bulk pork sausage**
**1 cup finely chopped onion**
**1 cup chopped green pepper**
**1 package (7 or 8 ounces) wide egg noodles**
**1 can (16 ounces) tomatoes**
**1 cup dairy sour cream**
**¾ cup water**
**1 tablespoon sugar**
**2 to 3 teaspoons salt**
**1 to 2 teaspoons chili powder**

In large skillet, cook and stir meat, onion and green pepper until meat is brown and onion is tender; drain off fat, Stir in remaining ingredients.

Cover; simmer 30 minutes or until noodles are tender, adding more water if necessary to prevent sticking. **4 to 6 servings.**

## APPLE ORCHARD BEAN BAKE

**1 pound bulk pork sausage**
**1 can (20 ounces) molasses-style baked beans**
**½ can (10¾-ounce size) condensed tomato soup**
**¼ teaspoon pepper**
**1 large apple, very thinly sliced**
**¼ cup brown sugar (packed)**

Heat oven to 450°. In large skillet, brown meat; drain off fat. Stir in beans, soup and pepper. Pour into ungreased 1½-quart casserole. Arrange apple slices on top; sprinkle with brown sugar. Bake uncovered 25 minutes. Remove from oven; let stand 5 to 10 minutes before serving. **6 servings.**

# VEAL SUPREME

# VEAL SUPREME

**¼ cup Gold Medal flour**
**1 teaspoon salt**
**⅛ teaspoon pepper**
**1 pound boneless veal, cut into ½-inch cubes**
**¼ cup shortening**
**½ cup sliced mushrooms**
**¼ cup diced onion**
**1 cup tomato juice**
**½ cup water**
**Dash chervil or rosemary**
**½ bay leaf**
**¾ cup dairy sour cream**
**1 cup diced celery**
**1 package (8 ounces) egg noodles**
**1 package (10 ounces) frozen broccoli spears**

Mix flour, salt and pepper; coat meat. Melt shortening in large skillet; brown meat. Add mushrooms and onion; cook and stir until onion is tender.

Add tomato juice, water and seasonings; heat to boiling. Reduce heat; simmer uncovered until meat is tender, about 25 minutes. Stir in sour cream and celery. Cover; simmer 15 minutes.

While meat mixture simmers, cook noodles as directed on package; drain. Cook broccoli as directed on package; drain.

Arrange noodles in ring on serving platter. Pour veal mixture in center of ring; arrange broccoli around ring. **6 servings.**

# VEAL PARMESAN

# VEAL PARMESAN

**1-pound veal round steak, ½ inch thick**
**½ cup dry bread crumbs**
**¼ cup grated Parmesan cheese**
**½ teaspoon salt**
**⅛ teaspoon pepper**
**⅛ teaspoon paprika**
**1 egg**
**⅓ cup salad oil**
**3 tablespoons water**
**1 can (8 ounces) tomato sauce**
**½ teaspoon oregano**

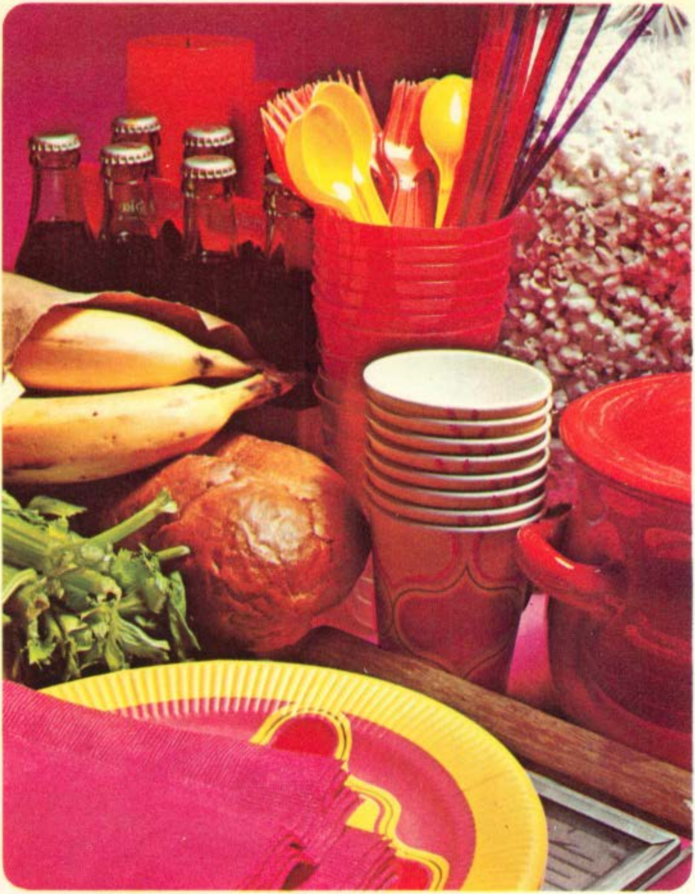
Cut meat into 4 serving pieces; pound until ¼ inch thick. Stir together bread crumbs, cheese, salt, pepper and paprika. Beat egg slightly. Dip meat into egg, then into crumb mixture, coating both sides.

Heat oil in large skillet. Brown meat on both sides, about 6 minutes. Reduce heat. Add water; cover and simmer 30 to 40 minutes or until meat is tender. (If necessary, add small amount of water.)

Remove meat from skillet; keep warm. Pour tomato sauce into skillet; stir in oregano. Heat to boiling and pour over meat. **4 servings.**

*Serve on hot cooked spaghetti that has been tossed with butter; pass more grated Parmesan cheese. Good with it: Italian green beans and a salad of orange and onion slices with speedy Sweet French Dressing (stir 2 tablespoons confectioners' sugar into ½ cup bottled French salad dressing).*

# IMPROMPTU PARTY FARE



**DIVIDER CARD**

# *about* IMPROMPTU PARTY FARE...

"Always expect the unexpected" says the wise old sage. And don't you wish we could? Instant hospitality should be pure joy instead of the anguish it so often is when friends stop in to say hello, long-absent out-of-towners pass by or guileless husbands turn up smiling with a dinner guest at six.

So that your unplanned moments of perfect hospitality will yield the nicest memories, here are our favorite spur-of-the-moment entertaining ideas for *most* occasions that we all encounter. They range from dips for drinks to snacks to serve with coffee, dressed-up delights from the delicatessen to smart new looks for humble supermarket fare.

A little forethought to your freezer's contents, a well-stocked only-for-emergency cupboard shelf and these hostess-tested recipes should give you the security and freedom to issue casual invitations and welcome drop-in guests often with an extra plate at the table.

Cordially,

Betty Crocker

# IMPROMPTU PARTY FARE

## IMPULSIVE LUNCHES AND BRUNCHES

1. Hot Sandwiches
   Mushroom-Cheese-Tomato
   Ham-Swiss Cheese
2. Chicken Livers with Scrambled Eggs
3. Chili Concoctions
4. Chipped Beef in Popovers
5. Crusty Salmon Shortcakes
6. Elegant Spinach with Eggs
7. Jiffy Shrimp in Patty Shells
   Cranberry Frost
   Confetti Dressing
8. Puff Pancakes
9. Sip 'n Snack Lunch
   Ambrosia Salad
   Corned Beef Dip
   Cranberry Rosé

## SPONTANEOUS LITTLE SUPPERS

10. Beefburgers Hawaiian
11. Chicken Caruso
    Chive Dinner Muffins
12. Crab-stuffed Ham Rolls
13. Crunchy Cold Salads
    Tuna on a Shoestring
    Chip-Chicken Salad
14. Italian-style Skillet Quickies
    Venetian Noodles
    Neapolitan Hash
15. Pepper Steak
16. Pick-up Chicken and Coleslaw
17. Shrimp Boil
    Melon Balls with Lime Sherbet
18. Sit-by-the-fire Soups
    Quick Trick Clam Chowder
    Lobster Bisque
19. Steak Diane
    Twice-baked Potatoes

## DRAMATIC DESSERTS IN MINUTES

20. Cherry Top-over Cake
    Pineapple Upside-down Ring
21. Cranberry Creations
    Cran-Angel Cake
    Cran-Orange Ice Cream
22. Fruit Medley with Brownies
23. Ice-cream Pies
    Crème de Cacao Pie
    Ice-cream Date Pie
24. Parfaits
25. Party Pears
    Minty Pears à la Mode
    Pears Gourmet
26. Soda Fountain Shakes
27. Strawberry Dessert Waffles

## SUCCESS SECRETS FOR IMPROMPTU PARTIES

- Stock an emergency shelf with ingredients for one evening party, one dinner or lunch. Tape the recipes and menus inside the cupboard door.
- Bake double recipes; freeze the extra casseroles, rolls, pies, cakes, cookies and frozen fruit salads.
- For quick thawing, flatten ground beef or hamburger patties between large squares of foil or plastic wrap; then freeze. Wrap leftover sliced turkey in flat package.
- Mix and match containers—serve snacks in salad bowls, punch from the coffee pot, stew in mugs, salad in large brandy snifter, rich desserts in wine glasses or tiny cups.
- Keep a paper party in your cupboard—paper flowers, napkins, plates and cups, plus candles of all sizes.

## PARTY FOODS TO KEEP ON HAND

**Snacks:** Cocktail weiners and canned heat for roasting them, popcorn, Melba toast rounds, canned herring and chopped ham, frozen fruit punch concentrates, soft drinks.

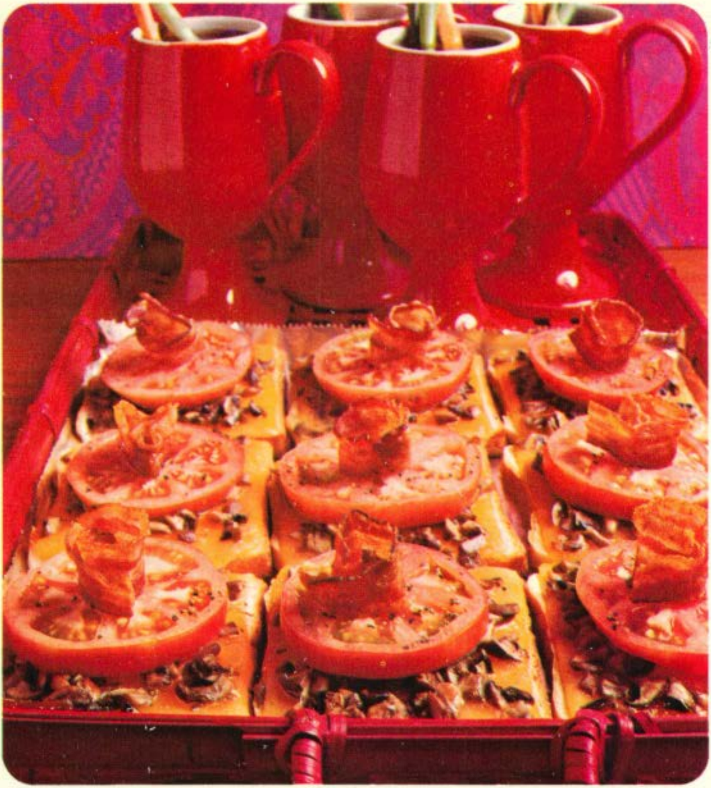
**Casserole Makings:** Casserole and potato mixes, instant rice and minced onion, canned and frozen soups, gravy mixes, tomato sauce, bouillon cubes, grated cheese.

**Salad Brighteners:** Bacon-flavored vegetable protein chips, seasoned croutons, capers, marinated artichokes.

**Vegetable Sparkers:** Canned sauces, mushrooms, water chestnuts, seasoned crumbs, almonds to brown in butter.

**Dessert Fixings:** Fruit-flavored syrups, ice-cream toppings, canned puddings and pie fillings, whipped toppings, cake, pie crust and cookie mixes, frozen pie shells and cakes.

# BROILED AND GRILLED SANDWICHES



## MUSHROOM-CHEESE-TOMATO SANDWICHES

8 slices bread
1½ cups chopped mushrooms
2 tablespoons butter or margarine
1 egg, beaten
8 slices natural Cheddar cheese
8 slices tomato
Salt and pepper

Toast bread slices on 1 side. Cook and stir mushrooms in butter until light brown; mix into egg. Place 1 slice cheese on untoasted side of each slice bread. Top with 1 tablespoon mushroom mixture and 1 slice tomato; sprinkle with salt and pepper. Place on ungreased baking sheet.

Set oven control at broil and/or 550°. Broil 5 inches from heat 3 to 5 minutes or until cheese is melted and sandwiches are hot. **8 open-face sandwiches.**

*Serve with mugs of hot beef consommé.*

## HAM-SWISS CHEESE SANDWICHES

1 package (3 ounces) sliced ready-to-serve smoked ham
4 slices Swiss cheese
8 slices bread
½ cup soft butter or margarine

Place ham and cheese slices on 4 slices bread; top with remaining bread slices. Spread outsides of sandwiches with butter. Grill in skillet over low to medium heat 5 to 7 minutes on each side or brown in sandwich grill 5 to 7 minutes. **4 sandwiches.**

# CHICKEN LIVERS WITH SCRAMBLED EGGS

## CHICKEN LIVERS WITH SCRAMBLED EGGS

**¼ cup butter or margarine**
**½ pound chicken livers, halved**
**¼ pound mushrooms, sliced**
**¼ teaspoon salt**
**2 teaspoons Worcestershire sauce**
**Scrambled Eggs (below)**

Melt butter in large skillet; brown livers. Push livers to one side. Add mushrooms; cook and stir until mushrooms are light brown. Mix livers and mushrooms.

Sprinkle with salt and Worcestershire sauce. Reduce heat; cover tightly and simmer 5 minutes or until liver is done. Serve with Scrambled Eggs. **2 or 3 servings.**

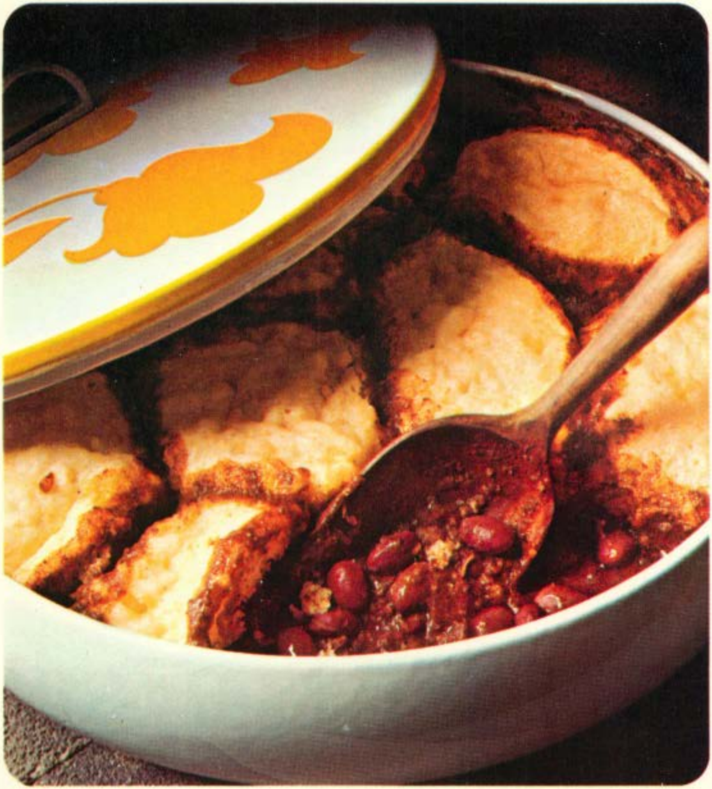
### Scrambled Eggs

For each serving, break 2 eggs into bowl with 2 tablespoons milk or cream, ¼ teaspoon salt and dash pepper. Mix with fork, stirring thoroughly for uniform yellow, or just slightly if streaks of white and yellow are desired.

Heat ½ tablespoon butter or margarine in skillet over medium heat until just hot enough to sizzle a drop of water. Pour egg mixture into skillet.

As mixture begins to set at bottom and side, gently lift cooked portion with spatula so that thin, uncooked portion can flow to bottom. Avoid constant stirring. Cook until eggs are thickened throughout but still moist, about 2 to 3 minutes.

# CHILI CONCOCTIONS



## CHILI WITH CORN DUMPLINGS

**2 cans (24 ounces each) chili con carne with beans**
**1 cup water**
**1 package of our corn muffin mix**
**½ cup shredded sharp Cheddar cheese**

In large skillet, heat chili and water to boiling, stirring occasionally. Prepare muffin mix as directed on package except—decrease milk to ½ cup and stir in cheese. Drop by spoonfuls onto boiling chili. Cook uncovered over low heat 10 minutes; cover and cook 10 minutes longer. **6 servings.**

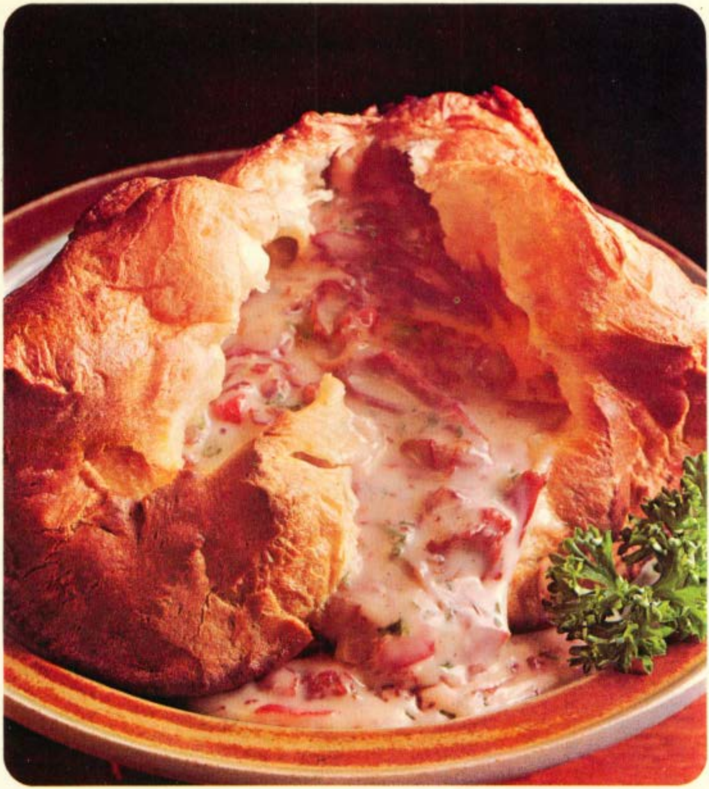
## SPEEDY CHILI PIE

Heat oven to 400°. Into ungreased baking pan, 8x8x2 inches, pour 1 can (24 ounces) chili con carne. Heat in oven 10 minutes. Prepare our corn muffin mix as directed on package except—add ½ teaspoon salt and 1 teaspoon Worcestershire sauce. Pour batter over hot chili. Bake uncovered 20 to 25 minutes. **4 servings.**

## CORNY CHILI

Prepare Hamburger Helper chili tomato dinner as directed on package except—reduce water to 3⅔ cups; stir in 1 can (12 ounces) vacuum-pack whole kernel corn, drained, and ½ cup sliced pitted ripe olives with the Sauce Mix. **5 servings.**

# CHIPPED BEEF IN POPOVERS



# CHIPPED BEEF IN POPOVERS

**1 tablespoon butter**
**¼ pound dried beef, shredded**
**1 can (10½ ounces) condensed cream of mushroom soup**
**¼ cup white wine**
**½ cup shredded process American cheese**
**2 tablespoons snipped parsley**
**1 tablespoon chopped pimiento**
**Popovers (below)**

Melt butter in saucepan; cook and stir meat in butter 3 minutes. Mix soup and wine; stir into saucepan. Cook, stirring constantly, until creamy. Stir in cheese, parsley and pimiento. Reduce heat; cook 3 minutes or until cheese is melted. Serve chipped beef sauce over split hot Popovers. **4 servings.**

## Popovers

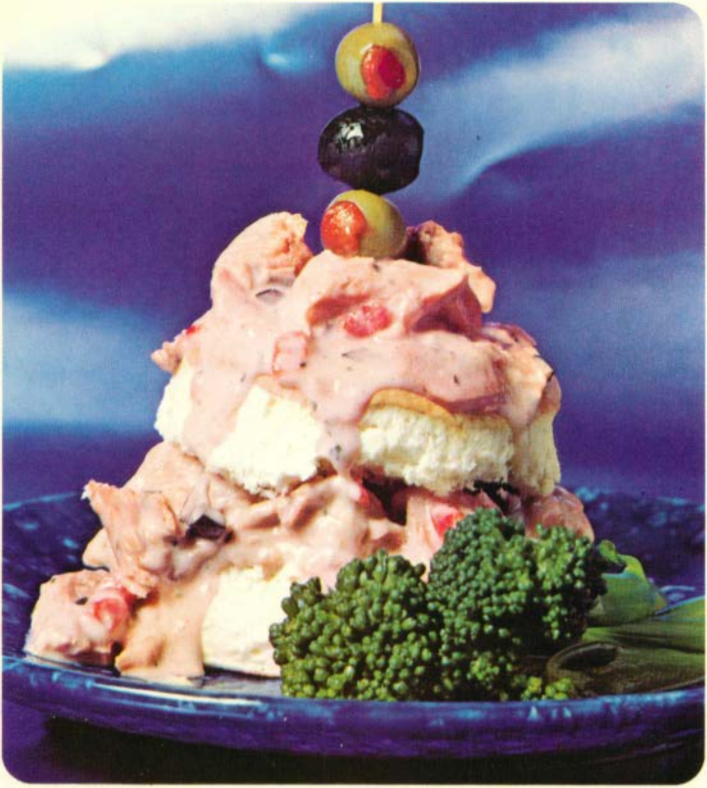
**2 eggs**
**1 cup milk**
**1 cup Gold Medal Wondra flour**
**½ teaspoon salt**

Heat oven to 450°. Grease 6 deep custard cups (5 ounces) or 8 medium muffin cups. With fork, beat eggs slightly; add milk, flour and salt. Beat just until smooth. Do not overbeat.

Fill custard cups ½ full, muffin cups ¾ full. Bake 25 minutes. Reduce oven temperature to 350°. Bake 15 to 20 minutes longer or until deep golden brown. Immediately remove from cups. Serve hot. **6 to 8 popovers.**

*The quick-mixing flour blends in seconds with cold milk and no lumps; Popovers rise sky-high because you needn't overbeat them.*

# CRUSTY SALMON SHORTCAKES



# CRUSTY SALMON SHORTCAKES

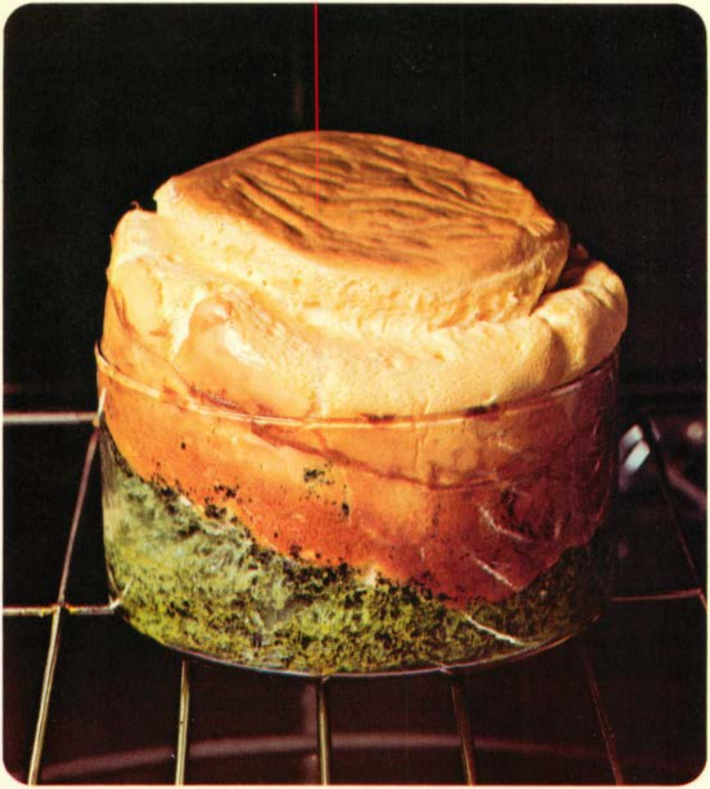
- **2⅓ cups Bisquick baking mix**
- **3 tablespoons butter, melted and cooled slightly**
- **½ cup milk**
- **1 can (10½ ounces) condensed cream of mushroom soup**
- **½ cup milk**
- **1 can (16 ounces) salmon, drained**
- **¼ cup chopped ripe olives**
- **1 tablespoon chopped pimiento**
- **1 teaspoon parsley flakes**
- **1 teaspoon Worcestershire sauce**

Heat oven to 450°. Mix baking mix, butter and ½ cup milk with fork to soft dough. Knead 8 to 10 times on lightly floured cloth-covered board. Roll dough ½ inch thick. Cut with floured 3-inch cutter. Bake on ungreased baking sheet about 10 minutes.

In large saucepan, combine soup, ½ cup milk, the salmon, olives, pimiento, parsley flakes and Worcestershire sauce. Heat to boiling over medium heat, stirring frequently. Split warm shortcakes; serve salmon mixture between halves and over shortcakes. **6 servings.**

*An off-the-cupboard shelf lunch for drop-in guests—salmon in savory soup sauce over rich, shortcake-sized biscuits. To make even easier biscuits with no rerolling, pat out dough on baking sheet and cut into diamonds or squares with a floured knife.*

# ELEGANT SPINACH WITH EGGS



## CHEESE-SPINACH SOUFFLÉ

Heat oven to 350°. Butter 8-cup soufflé dish. Make 4-inch band of triple thickness aluminum foil 2 inches longer than circumference of dish; butter one side. Extend depth of dish by securing foil band, buttered side in, around outside top of dish.

Pour 1 package (12 ounces) frozen spinach soufflé, thawed, into dish. Top with 2 packages (12 ounces each) frozen cheese soufflé, thawed. Bake 1 hour or until knife inserted halfway between edge and center comes out clean. Serve immediately. Carefully remove foil and divide soufflé into sections with 2 forks. **5 or 6 servings.**

## EGG-SPINACH SCRAMBLE

**9 eggs**
**2 tablespoons milk**
**½ teaspoon salt**
**½ cup grated Parmesan cheese**
**2 cups finely chopped fresh spinach**
**½ cup snipped parsley**
**½ cup finely chopped onion**
**1 clove garlic, minced**
**2 tablespoons salad oil**

In large bowl, beat eggs slightly; mix in remaining ingredients except oil. Heat oil in 10-inch skillet. Pour egg mixture into skillet.

As mixture begins to set at bottom and side, gently lift cooked portion with spatula so that thin, uncooked portion can flow to bottom. Cook until eggs are thickened throughout but still moist. **6 to 8 servings.**

# JIFFY SHRIMP IN PATTY SHELLS

# JIFFY SHRIMP IN PATTY SHELLS

**7 slices bacon, diced**
**1 cup minced onion**
**1 cup minced celery**
**1 can (4 ounces) mushroom stems and pieces, drained**
**2 cans (10¾ ounces each) condensed tomato soup**
**2 cans (4½ ounces each) shrimp, drained**
**½ cup finely chopped green pepper**
**6 baked patty shells**
**Parsley**

In skillet, fry bacon until crisp; remove and drain. Pour off all but ¼ cup bacon drippings from skillet. Cook and stir onion, celery and mushrooms in drippings until onion is tender. Stir in soup, shrimp and green pepper; heat through. Serve in patty shells; sprinkle with bacon and parsley. **6 servings.**

*Begin this elegant spur-of-the-moment lunch with Cranberry Frost (below), and serve your own special green salad with Confetti Dressing (also below).*

## Cranberry Frost

For each serving, place 1 small scoop lemon, lime or orange sherbet in punch cup. Fill with chilled cranberry cocktail. Serve with demitasse spoons.

## Confetti Dressing

In tightly covered jar, shake 1 bottle (8 ounces) oil and vinegar dressing, 1 tablespoon drained capers and 1 tablespoon finely chopped pimiento. Refrigerate 3 hours or longer to blend flavors. Shake before using. **About 1 cup dressing.**

# PUFF PANCAKES

## PUMPKIN PUFF PANCAKES

**2 eggs**
**1 cup milk**
**½ cup cooked pumpkin**
**1¾ cups Bisquick baking mix**
**2 tablespoons sugar**
**½ teaspoon each cinnamon, nutmeg and ginger**
**¼ cup salad oil**

In small mixer bowl, beat eggs on high speed 5 minutes or until thick and lemon colored. Stir in remaining ingredients. Pour batter by tablespoonfuls onto medium-hot ungreased griddle. Bake until puffed and bubbles begin to break. Turn; bake other side until golden brown. **About 5 dozen 2-inch pancakes.**

## BASIC PUFF PANCAKES

**2 eggs**
**¾ cup milk**
**2⅓ cups Bisquick baking mix**
**2 tablespoons sugar**
**¼ cup salad oil or melted shortening**

In small mixer bowl, beat eggs on high speed 5 minutes or until thick and lemon colored. Stir in remaining ingredients. Pour batter from ¼-cup measuring cup onto medium-hot ungreased griddle. Bake until puffed and bubbles begin to break. Turn; bake other side until golden brown. **Twelve 4-inch pancakes.**

*These airy-light pancakes puff to twice the size of ordinary ones, have lacy-looking tops and tender-hearted centers!*

# SIP 'N SNACK LUNCH

## AMBROSIA SALAD

**1 can (11 ounces) mandarin orange segments, drained**
**1 medium apple, chopped**
**2 medium bananas, sliced**
**¼ cup chopped sugared dates**
**2 tablespoons fruit salad dressing**
**Lettuce cups**
**Plain or toasted coconut, if desired**

Toss orange segments, apple, bananas, dates and salad dressing. Serve in lettuce cups. Sprinkle salads with coconut. **4 servings.**

## CORNED BEEF DIP WITH CRACKERS

**1 can (4½ ounces) corned beef spread**
**½ cup dairy sour cream**
**1 tablespoon finely chopped onion**
**1 teaspoon dill weed**
**¼ teaspoon salt**
**⅛ teaspoon pepper**
**Crisp crackers**

Mix all ingredients except crackers. Serve with crackers. **1 cup dip.**

## CRANBERRY ROSÉ

Stir together 2 cups rosé, chilled, 1 cup cranberry cocktail, chilled, and 2 cups carbonated water, chilled. Pour over ice. If desired, garnish with lemon or orange slices. **4 servings (about 1 cup each).**

*Add a pretty fruit salad and this dip-and-cracker snack becomes a lunch!*

# BEEFBURGERS HAWAIIAN

# BEEFBURGERS HAWAIIAN

**2 cloves garlic, minced**
**¼ cup salad oil**
**¼ cup soy sauce**
**2 tablespoons catsup**
**1 tablespoon vinegar**
**¼ teaspoon pepper**
**1½ pounds ground beef**
**1½ teaspoons salt**
**¼ teaspoon pepper**
**1 can (13½ ounces) pineapple tidbits, drained**
**6 slices bacon**

Mix garlic, salad oil, soy sauce, catsup, vinegar and ¼ teaspoon pepper. Mix thoroughly meat, salt and ¼ teaspoon pepper. Shape into 6 patties; press 5 or 6 pineapple tidbits into each.

Place patties in glass dish; pour oil mixture over patties. Cover; refrigerate 30 minutes, turning occasionally.

Remove patties from marinade. Wrap bacon slice around each patty; secure with wooden picks. Place patties on rack in broiler pan. Set oven control at broil and/or 550°. Broil 5 inches from heat 12 to 15 minutes, turning once. Or cook on hibachi over hot coals 8 to 10 minutes on each side. **6 servings.**

*Makes a hearty meal served with scoops of brown or white rice and a salad tossed with green pepper rings. Top it off with fresh fruit, cheese and oven-crisped crackers.*

# CHICKEN CARUSO

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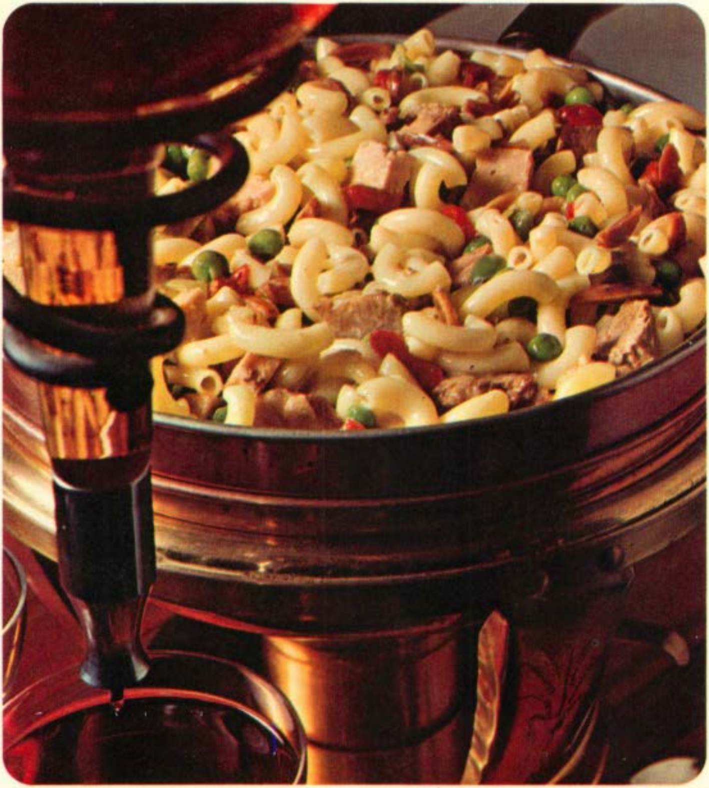


# CHICKEN CARUSO

**4 cups chicken broth**
**7 or 8 ounces uncooked elbow macaroni**
**2 slices bacon, cut up**
**¼ cup finely chopped green pepper**
**⅓ cup finely chopped onion**
**2 cups cut-up cooked chicken or turkey**
**2 cups shredded process American cheese (about 8 ounces)**
**¼ cup chopped pimiento**
**¼ cup toasted slivered almonds**
**1 package (10 ounces) frozen green peas, cooked and drained**
**3 tablespoons sherry**

In saucepan, heat chicken broth to boiling; add macaroni. Cook 10 minutes or until tender; do not drain.

In large skillet, fry bacon until crisp; add green pepper and onion. Cook and stir until onion is tender; drain off excess fat. Stir in macaroni-broth mixture and remaining ingredients; heat through. **6 to 8 servings.**

*Leftover chicken in delicious disguise to serve in a handsome casserole or chafing dish, accompanied by a pineapple-cranberry sauce salad and quick Chive Dinner Muffins (below).*

**Chive Dinner Muffins:** Heat oven to 400°. Grease 12 medium muffin cups. With fork, mix 2 cups Bisquick baking mix, 2 tablespoons shortening, 1 egg, ⅔ cup milk or water and ¼ cup snipped chives. Beat vigorously ½ minute. Fill muffin cups ⅔ full. Bake 15 minutes. **12 muffins.**

# CRAB-STUFFED HAM ROLLS

## CRAB-STUFFED HAM ROLLS

**2 packages (6 ounces each) frozen cooked crabmeat**
**12 thin slices boiled ham (about ½ pound)**
**Curry Sauce (below)**
**Hot cooked rice**
**Sliced green onions or capers**

Heat oven to 350°. Cut each block of frozen crabmeat into 6 sticks, each ½ inch wide. Place frozen stick of crabmeat on narrow end of each ham slice; roll up and secure with wooden pick. Place seam side down in ungreased baking pan, 13x9x2 inches. Cover; bake 20 minutes or until heated through.

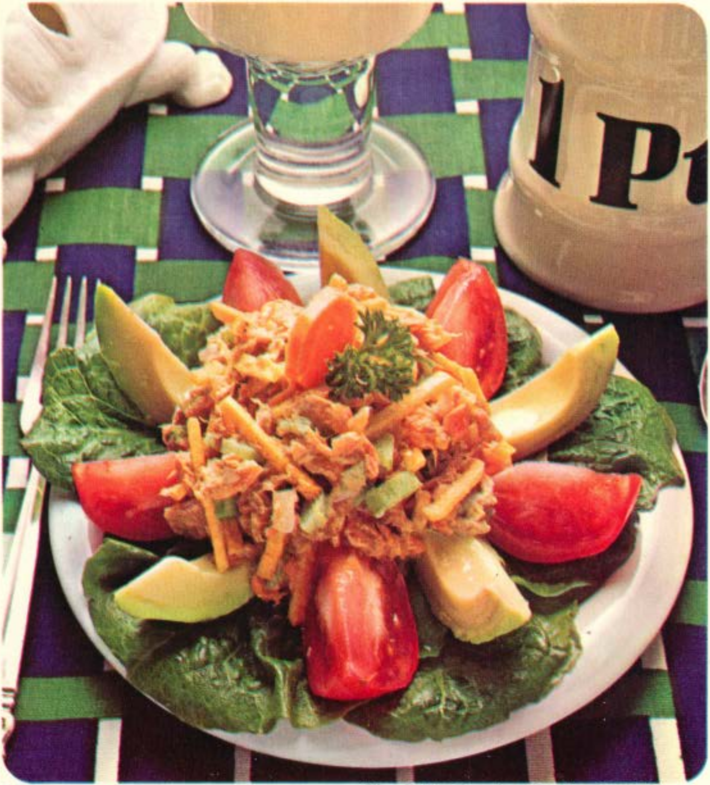
While ham rolls bake, prepare Curry Sauce. Arrange ham rolls on rice; spoon sauce over rolls and sprinkle with sliced onions. **4 or 5 servings.**

### Curry Sauce

**2 tablespoons butter or margarine**
**2 tablespoons flour**
**¼ teaspoon salt**
**¼ teaspoon curry powder**
**⅛ teaspoon pepper**
**1 cup milk**
**1 teaspoon sherry or sherry flavoring**

In saucepan, melt butter over low heat. Blend in flour, salt, curry powder and pepper. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat; stir in milk and sherry. Heat to boiling, stirring constantly. Boil and stir 1 minute. **1 cup sauce.**

# CRUNCHY COLD SALADS



## TUNA ON A SHOESTRING

**1 can (6½ ounces) tuna, drained**
**1 cup shredded carrots**
**1 cup diced celery**
**¼ cup minced onion**
**¾ to 1 cup salad dressing or mayonnaise**
**1 can (4 ounces) shoestring potatoes**

In large bowl, separate tuna into chunks. Add carrots, celery, onion and salad dressing; toss until tuna is well coated with dressing. Cover and chill. Just before serving, fold in potatoes. **4 to 6 servings.**

*Garnish this crisp salad with tomato and avocado wedges.*

## CHIP-CHICKEN SALAD

**2 cans (5 ounces each) boned chicken, cut up**
**½ cup diced celery**
**½ cup chopped green pepper**
**2 teaspoons minced green onion**
**⅓ cup mayonnaise or salad dressing**
**1 cup crushed potato chips**
**Crisp lettuce leaves**
**Melon wedges**
**Strawberries**

In bowl, toss chicken, celery, green pepper, onion and mayonnaise. Cover and chill. Just before serving, mix in potato chips. Serve salad on lettuce leaves; garnish with melon wedges and strawberries. **3 servings.**

# ITALIAN-STYLE SKILLET QUICKIES

## VENETIAN NOODLES

**1 package Hamburger Helper beef noodle dinner**
**2 tablespoons instant minced onion**
**1 tablespoon basil leaves**
**1 tablespoon parsley flakes**
**2 teaspoons oregano leaves**
**½ teaspoon salt**
**¼ teaspoon instant minced garlic**
**1 can (16 ounces) tomatoes**
**1 can (6 ounces) tomato paste**
**1 cup creamed cottage cheese (small curd)**
**1 package (4 ounces) shredded mozzarella cheese**

Prepare beef noodle dinner as directed on package except—decrease water to 2½ cups. Stir in onion, basil, parsley, oregano, salt, garlic, tomatoes and tomato paste with the Sauce Mix.

Simmer 15 minutes, stirring occasionally. Stir in cottage cheese; sprinkle with mozzarella cheese. Cover; cook over low heat just until cheese is melted. **6 to 8 servings.**

## NEAPOLITAN HASH

**1 package Hamburger Helper hash dinner**
**2 cans (10½ ounces each) pizza sauce**
**1 package (4 ounces) shredded mozzarella cheese**

Prepare hash dinner as directed on package except—substitute pizza sauce for the hot water. Two to 3 minutes before serving, sprinkle cheese over mixture. Cover; cook just until cheese is melted. **5 servings.**

# PEPPER STEAK

# PEPPER STEAK

**1½-pound top beef round or sirloin steak, ¾ to 1 inch thick**
**¼ cup salad oil**
**1 cup water**
**1 medium onion, cut into ¼-inch slices**
**½ teaspoon garlic salt**
**¼ teaspoon ginger**
**2 medium green peppers, cut into ¾-inch strips**
**1 tablespoon cornstarch**
**2 to 3 teaspoons sugar, if desired**
**2 tablespoons soy sauce**
**2 medium tomatoes**
**Hot cooked rice**

Trim fat from meat; cut meat into strips, 2x¼ inch. Heat oil in large skillet. Cook meat in oil, turning frequently, until brown, about 5 minutes.

Stir in water, onion, garlic salt and ginger. Heat to boiling. Reduce heat; cover and simmer 12 to 15 minutes for round steak, 5 to 8 minutes for sirloin. Add green pepper strips during last 5 minutes of simmering.

Blend cornstarch, sugar and soy sauce; stir into meat mixture. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute.

Cut each tomato into eighths; place on meat mixture. Cover; cook over low heat just until tomatoes are heated through, about 3 minutes. Serve over rice. **4 or 5 servings.**

*Make show-off dinners at short notice your specialty with this exotic-flavored Pepper Steak you can prepare in just 45 minutes. Serve with hard rolls, a glistening green salad and fresh fruit for dessert.*

# PICK-UP CHICKEN AND COLESLAW

## CHICKEN FIX-UP FOR TWO

**1 ready-to-eat barbecued chicken, split in half**
**¼ cup honey**
**¼ cup lemon juice**
**¼ teaspoon tarragon**
**Large twist pretzels**

Heat oven to 300°. Place chicken skin side up in ungreased baking pan, 13x9x2 inches. Mix remaining ingredients except pretzels; pour on chicken. Bake uncovered about 25 minutes or until heated through. Heat pretzels during last 5 minutes of baking. **2 servings.**

## ISLANDER CHICKEN

Heat oven to 300°. Brush 4 servings ready-to-eat fried chicken (about 12 pieces) with 1 cup bottled sweet and sour sauce. Arrange in ungreased baking pan, 13x9x2 inches. Bake uncovered 30 minutes or until heated through. Serve with hot cooked rice. **4 servings.**

## GARDEN PATCH COLESLAW

**1 package (10 ounces) frozen green peas**
**2 tablespoons Italian salad dressing**
**1 pint coleslaw (from delicatessen)**

Rinse frozen peas under running cold water just until thawed, about ½ minute; drain. Place in bowl. Drizzle dressing over peas; toss until coated. In large serving dish, mix peas and coleslaw. **4 servings.**

# SHRIMP BOIL

## SHRIMP BOIL

**3 cans (16 ounces each) or 4 bottles (12 ounces each) beer or 1½ quarts water**
**1 tablespoon salt**
**3 pounds fresh or frozen raw medium shrimp (in shells)**
**Cocktail Sauce (below)**

In large kettle, heat beer and salt to boiling. Add shrimp; heat just to boiling. Reduce heat; cover and simmer 3 to 5 minutes. Drain.

Serve with Cocktail Sauce. Guests peel their own shrimp. Childrens' sand pails are good containers for the discarded shells. **4 or 5 servings.**

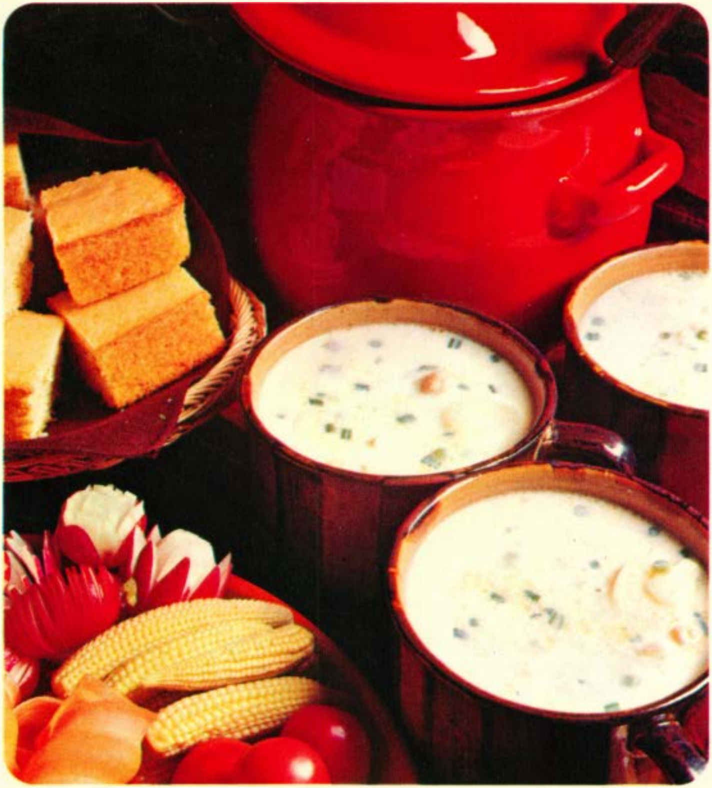
**Cocktail Sauce:** In small bowl, mix ½ cup catsup, 2 to 3 teaspoons horseradish and 2 tablespoons lemon juice. **About ⅔ cup sauce.**

*Provide guests with terry cloth towels for bibs and warm, dampened washcloths in place of fingerbowls. For dessert, serve the refreshing melon and sherbet combination below.*

### Melon Balls with Lime Sherbet

Divide 1 pint lime sherbet among 4 dessert dishes. Spoon 1 package (12 ounces) frozen melon balls, thawed and drained, over sherbet. **4 servings.**

# SIT-BY-THE-FIRE SOUPS



## QUICK TRICK CLAM CHOWDER

**1 package of our scalloped potatoes**
**1 can (7 to 8 ounces) minced clams, drained (reserve liquor)**
**1 tablespoon shredded green onion**
**1 tablespoon freeze-dried green pepper**
**2½ cups milk**
**1 tablespoon butter**

In large saucepan, mix potato slices, sauce mix, amounts of water and milk called for on package, clam liquor, green onion and green pepper.

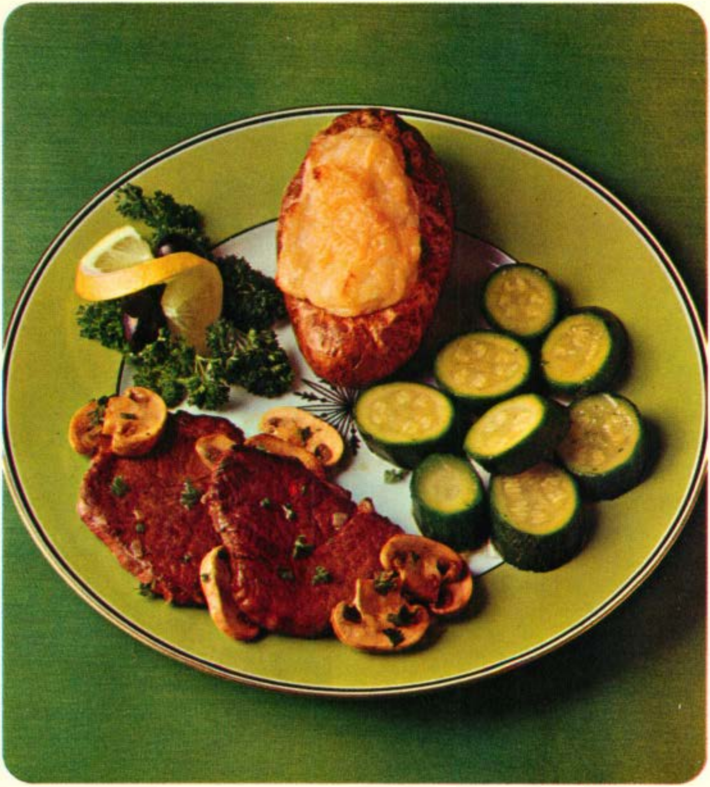
Heat to boiling, stirring occasionally. Reduce heat; cover and simmer about 25 minutes or until potatoes are tender, stirring occasionally. Stir in clams, 2½ cups milk and the butter; heat through. **6 servings.**

## LOBSTER BISQUE

In saucepan, heat, stirring occasionally, 1 can (10½ ounces) condensed cream of chicken soup, 1 soup can milk, 1 can (5½ ounces) lobster, drained and broken apart, ¼ teaspoon paprika, ⅛ teaspoon nutmeg and dash cayenne red pepper. **4 servings.**

*Serve soup steaming hot in mugs or from your grandmother's tureen. Sprinkle with seasoned croutons or pass a basket of crisp, hot corn bread.*

# STEAK DIANE



# STEAK DIANE

**½ cup sliced mushrooms**
**2 tablespoons minced onion**
**1 clove garlic, crushed**
**⅛ teaspoon salt**
**1 teaspoon lemon juice**
**1 teaspoon Worcestershire sauce**
**¼ cup butter or margarine**
**2 tablespoons snipped parsley**
**2 tablespoons butter or margarine**
**1-pound beef tenderloin, cut into 8 slices**

Cook and stir mushrooms, onion and seasonings in ¼ cup butter until mushrooms are tender. Stir in parsley; keep sauce warm. Melt 2 tablespoons butter in skillet. Turning once, cook meat in butter over medium-high heat to medium doneness, 3 to 4 minutes on each side. Serve with mushroom sauce. **4 servings.**

*Freeze a supply of Twice-baked Potatoes (below) individually wrapped in foil to heat (unwrapped in 400° oven for about 40 minutes) for short-notice dinners.*

## Twice-baked Potatoes

Heat oven to 375°. Rub 4 large baking potatoes with shortening; prick. Bake 1 to 1¼ hours. Increase oven temperature to 400°. Cut slice from top of each potato; scoop out inside. Mash potatoes.

Add ⅓ to ½ cup milk in small amounts, beating after each addition. Add ¼ cup soft butter, ½ teaspoon salt and dash pepper; beat until potatoes are fluffy. Fill potato shells; sprinkle with shredded cheese. Bake 20 minutes or until golden brown. **4 servings.**

# CHERRY TOP-OVER CAKE

## CHERRY TOP-OVER CAKE

Heat oven to 350°. Pour 1 can (21 ounces) cherry pie filling into ungreased baking pan, 9x9x2 inches. Heat in oven about 5 minutes. Prepare 1 package of our white or devils food cake mix as directed on package.

Pour half the batter (about 2½ cups) evenly over cherries in pan.* Bake 40 to 45 minutes or until wooden pick inserted in center comes out clean. While warm, cut into squares and invert into dessert dishes. Top with whipped cream. **9 servings.**

*Pour remaining batter into round layer pan, 8 or 9x1½ inches. Bake as directed on package.

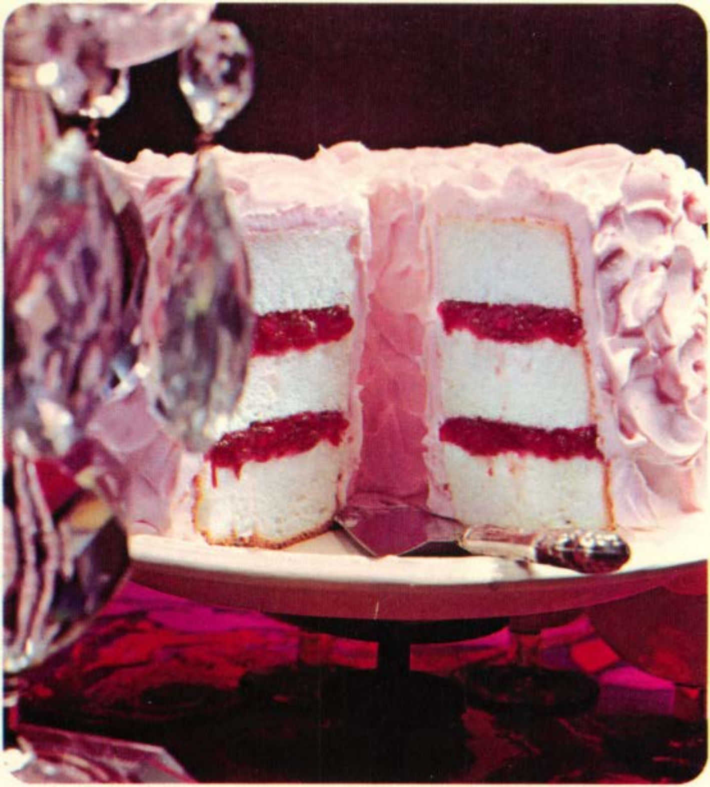
*Even quicker is our pineapple upside-down cake mix. Bake it according to package directions or make a Pineapple Upside-down Ring (below).*

### Pineapple Upside-down Ring

In 6½-cup ring mold, melt 2 tablespoons butter. Arrange maraschino cherry halves cut sides up in butter; sprinkle with ⅓ cup of the Topping Mix from 1 package of our pineapple upside-down cake mix and top with ½ of the pineapple.

Prepare Cake Mix as directed except—pour batter into mold. Bake 25 to 30 minutes. In chilled bowl, beat ½ cup chilled whipping cream and the remaining Topping Mix until stiff. Fold in remaining pineapple. Serve over warm cake. **9 servings.**

# CRANBERRY CREATIONS



## CRAN-ANGEL CAKE

Bake our angel food cake mix as directed on package. Cool. Cut cake into 3 layers. Fill layers with 1 jar (14 ounces) cranberry-orange relish.

In chilled bowl, beat 1½ cups chilled whipping cream and ⅓ cup confectioners' sugar until stiff. If you wish, tint cream mixture with few drops red food color. Frost side and top of cake. Chill several hours before serving. **12 to 15 servings.**

## CRAN-ORANGE ICE CREAM

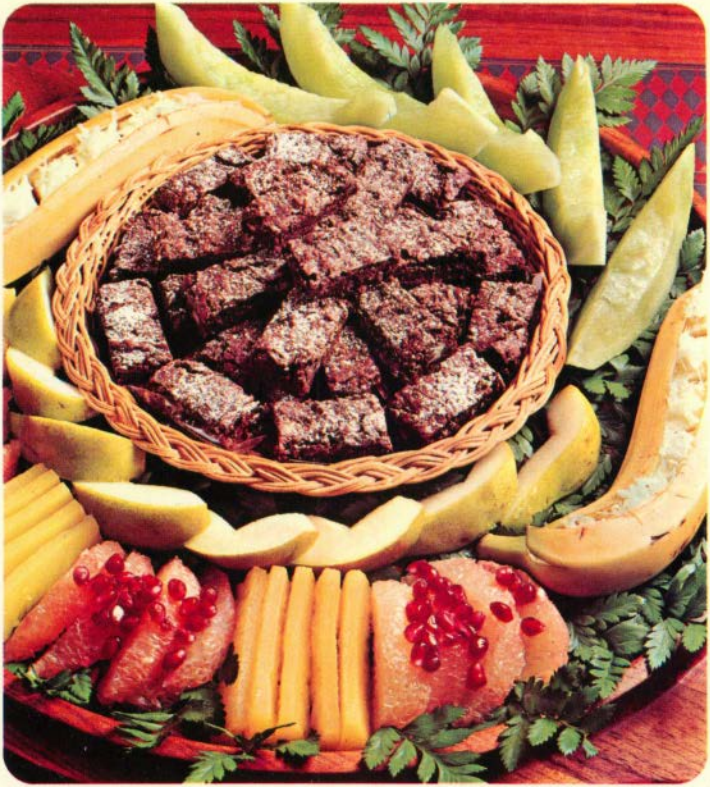
**1 package (10 ounces) frozen cranberry-orange relish**
**1 pint vanilla ice cream**
**4 thin orange slices**

Cut frozen relish into 1-inch cubes. Cut ice cream into chunks. Place relish and ice cream in blender. Cover; mix on lowest speed 1 minute.

Stop blender occasionally; scrape side of container with rubber spatula. Cover; mix on highest speed about ½ minute. Divide mixture among 4 dessert dishes; freeze until firm, about 30 minutes. Garnish with orange slices. **4 servings.**

*No blender? Just thaw cranberry-orange relish and mix with slightly softened ice cream; freeze as directed.*

# FRUIT MEDLEY WITH BROWNIES



# FRUIT MEDLEY WITH BROWNIES

**Lemon leaves or ferns**
**1 pink grapefruit, pared and sectioned**
**1 can (15¼ ounces) pineapple spears, drained (reserve syrup)**
**¼ cantaloupe, pared and sliced**
**¼ honeydew melon, pared and sliced**
**Pomegranate seeds**
**2 large bananas**
**Flaked coconut**
**1 pear**
**Tropic Isle Brownies (below)**

Arrange lemon leaves on large tray, leaving space on tray for plate of brownies. Arrange grapefruit, pineapple and melon on tray. Sprinkle pomegranate seeds on grapefruit. Place unpeeled bananas on tray; cut each banana lengthwise just through peel. Open peel slightly and diagonally slice banana.

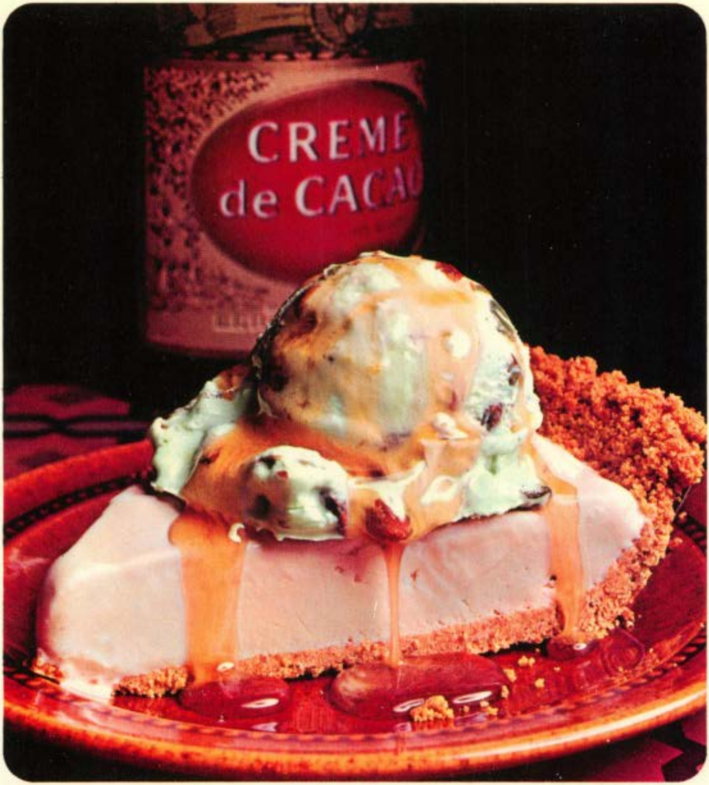
Brush banana slices with reserved pineapple syrup and sprinkle with coconut. Cut pear lengthwise into 8 sections; dip into reserved pineapple syrup and place on tray. Place brownies on plate in center of tray. **8 servings.**

## Tropic Isle Brownies

**1 package (16.5 ounces) of our walnut brownie mix**
**1 egg**
**1 can (8¾ ounces) crushed pineapple, well drained**
**½ cup flaked coconut**
**Confectioners' sugar**

Heat oven to 350°. Grease baking pan, 13x9x2 inches. Mix all ingredients except confectioners' sugar. Spread in pan. Bake 35 minutes. Cool. Sprinkle sugar over top; cut into bars, 2x1 inch. **4 dozen cookies.**

# ICE-CREAM PIES


CREME
de CACAO

## CRÈME DE CACAO PIE

**1 quart coffee ice cream**
**9-inch graham cracker or chocolate wafer pie shell***
**1 pint pistachio, butter pecan or French vanilla ice cream**
**¼ cup dark crème de cacao or chocolate syrup**

Soften coffee ice cream slightly; pack into pie shell. Freeze until firm, at least 1 hour. At serving time, place scoop of pistachio ice cream on each serving and drizzle with 1 or 2 tablespoons crème de cacao (if you wish, thicken with honey).

*Purchase commercially prepared pie shell or make your own ahead of time and store in freezer.

## ICE-CREAM DATE PIE

**¼ cup soft butter or margarine**
**1 package of our date bar mix**
**½ cup hot water**
**1 quart pistachio, butter pecan or coffee ice cream**

Heat oven to 400°. With fork, mix butter and crumbly mix from date bar mix. Spread in ungreased baking pan, 13x9x2 inches. Bake 10 minutes. Do not overbake. Remove from oven; crumble with fork. Reserve ½ cup crumbled mixture; press remaining hot mixture against bottom and side of 9-inch pie pan. Cool.

Stir hot water into date filling; cool. Spoon ice cream into pie shell; spread date filling over ice cream. Sprinkle reserved crumbly mixture over top. Freeze until firm.

# PARFAITS

## GRASSHOPPER PARFAITS

**1 quart vanilla ice cream**
**3 tablespoons white crème de cacao**
**3 tablespoons green crème de menthe**
**½ cup chocolate wafer crumbs (about 8 chocolate wafers) or ½ cup chocolate syrup**
**Whipped cream**
**Maraschino cherries**

In each of 4 parfait glasses, alternate layers of ice cream, about 2 teaspoons each crème de cacao and crème de menthe and the wafer crumbs. (Or stir liqueurs into slightly softened ice cream.) Top each with whipped cream and a cherry. Place in freezer until serving time. **4 servings.**

## BUTTERSCOTCH PARFAITS

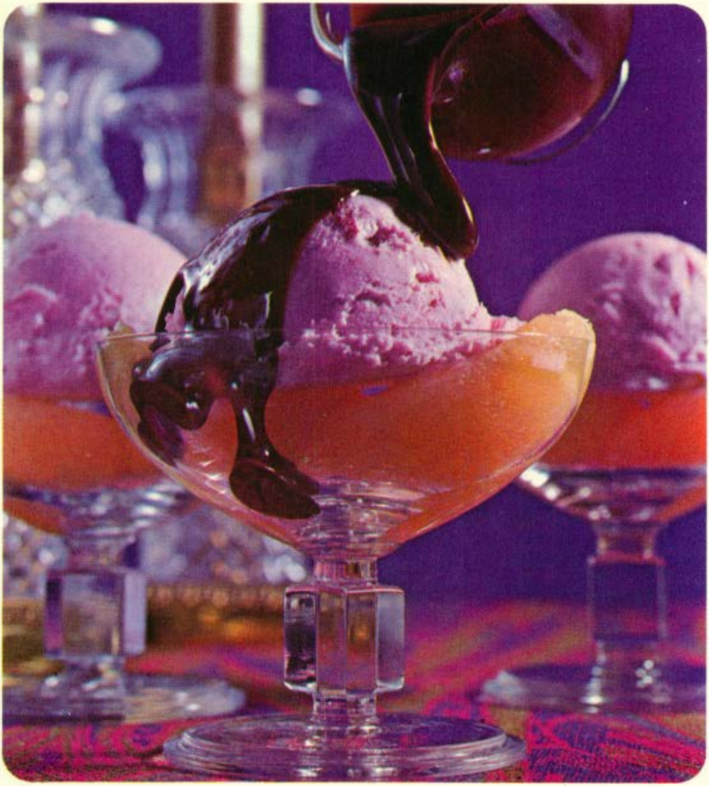
**1 can of our butterscotch ready-to-serve pudding (2 cups)**
**½ to ¾ cup cookie or graham cracker crumbs**
**Frozen whipped topping**
**Maraschino cherries**

In each of 4 to 6 parfait glasses, alternate layers of pudding, crumbs and topping. Top each with a cherry. Refrigerate until serving time. **4 to 6 servings.**

## RAINBOW PARFAITS

Alternate layers of lime or orange sherbet and vanilla ice cream in chilled parfait glasses.

# PARTY PEARS



## MINTY PEARS À LA MODE

**1 package (6 ounces) semisweet chocolate pieces**
**1 can (5⅓ ounces) evaporated milk**
**⅛ teaspoon salt**
**½ teaspoon peppermint extract**
**2 cans (16 ounces each) pear halves, drained and chilled**
**Peppermint ice cream**

In top of double boiler over hot water, melt chocolate pieces. Remove from heat; beat in milk, salt and extract. Place 2 pear halves and 1 scoop ice cream in each of 4 serving dishes. Spoon chocolate sauce over ice cream and pears. **4 servings.**

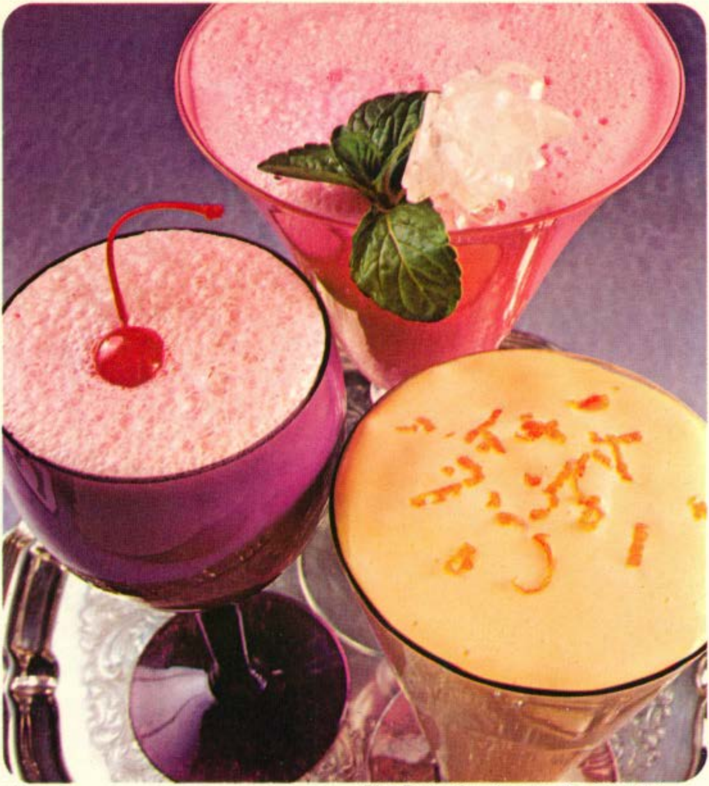
## PEARS GOURMET

**1 can (29 ounces) pear halves, drained**
**Rich Sour Cream Sauce (below)**
**¼ cup rum, brandy or sherry**
**¼ cup brown sugar (packed)**

Place pears in shallow baking dish or pan, 8x8x2 inches. Mix Rich Sour Cream Sauce and rum; pour over pears. Sprinkle with sugar. Set oven control at broil and/or 550°. Broil 6 to 8 inches from heat until sugar is melted. Serve hot or chilled. **8 to 10 servings.**

**Rich Sour Cream Sauce:** Blend 6 egg yolks and 1 cup dairy sour cream; stir in 1 cup sugar. Cook over low heat, stirring constantly, until mixture simmers. Continue cooking, stirring constantly, until mixture thickens. Remove from heat; cool. Store covered in refrigerator if not used immediately. **About 1¾ cups.**

# SODA FOUNTAIN SHAKES



## ORANGE SLUSH

In blender or small mixer bowl, mix 1 pint vanilla ice cream, softened, and ¼ cup frozen orange juice concentrate (thawed) until thick and smooth. Divide between two 8-ounce glasses. **2 servings.**

## STRAWBERRY SLUSH

For each serving, measure ½ pint vanilla or strawberry ice cream (1 cup) and ½ cup chilled strawberry soda into blender. Cover; mix until thick and smooth.

## FRUITED MILK SHAKES

**Pineapple:** For each serving, measure ¼ cup pineapple ice-cream topping and ¾ cup milk into blender. Cover; mix 2 seconds. Add 3 scoops vanilla ice cream; mix at low speed 5 seconds. (Or beat all ingredients with rotary beater.)

**Cherry:** Substitute cherry ice-cream topping for the pineapple ice-cream topping and dark cherry ice cream for the vanilla ice cream.

**Strawberry:** Substitute strawberry ice-cream topping for the pineapple ice-cream topping and strawberry ice cream for the vanilla ice cream.

*Keep tall glasses, iced tea spoons, sipping straws and rock candy stirring sticks with your emergency entertaining supplies. Then chill the glasses in the freezer to frost them while you mix the shakes.*

# STRAWBERRY DESSERT WAFFLES

## STRAWBERRY WAFFLES A LA MODE

**6 frozen small waffles, about 3 inches square**
**1 quart vanilla ice cream**
**1 quart strawberries, sliced and sweetened**

Heat frozen waffles as directed on package. Top each with scoop of ice cream. Spoon berries over ice cream. **6 servings.**

## BELGIAN WAFFLES

**2 eggs**
**1 cup milk**
**2⅓ cups Bisquick baking mix**
**2 tablespoons granulated sugar**
**¼ cup salad oil**
**Strawberry Cream (below)**
**Confectioners' sugar**

In small mixer bowl, beat eggs on high speed 5 minutes or until thick and lemon colored. Stir in milk, baking mix, granulated sugar and oil.

Pour batter from cup or pitcher onto center of hot waffle iron. Bake until steaming stops. Remove waffle carefully and divide into sections; put waffle sections together in pairs with Strawberry Cream. Sprinkle each waffle sandwich with confectioners' sugar. **6 servings.**

**Strawberry Cream:** In chilled bowl, beat 1 cup chilled whipping cream and ¼ cup confectioners' sugar until stiff. Fold in 2 cups sliced fresh strawberries.

# FAMILY BREAKFAST BRIGHTENERS

**DIVIDER CARD**

The Betty Crocker Recipe Card Library

# *about* FAMILY BREAKFAST BRIGHTENERS...

Who says breakfast has to be boring? Here are some unconventional, sometimes far-out menu-and-recipe ideas designed to bring a light to the eyes of the most confirmed breakfast-skipper.

Weekday mornings take on fresh, new interest with 'burgers and blender shakes, hot soup and cereal, and unexpected treats that still include the one-fourth to one-third of the day's nutrients that breakfasts really must have.

And for weekend brunches when the whole family shares a leisurely meal, here are foods with frills from special bake-your-own waffles and toppings to our famous Peanut Butter and Jelly coffee cake. Let everyone choose his favorite; then promise to serve it again and again.

Cordially,

Betty Crocker

*Pictured: Breakfast Italiano (card 1).*

# FAMILY BREAKFAST BRIGHTENERS

## SUNNY BREAKFAST FRUITS

1. International Breakfast Menus
   Fruit Soup
2. Fruit Starters
3. Hot Fruits
   Batter-fried Apple Rings
   Crunchy Baked Bananas
   Cooked Dried Fruit

## HEARTY MORNING MAINSTAYS

4. Apple Sausages with Cornmeal Mush
5. Bacon-Lettuce-Tomato Salad
6. Beef Breakfasts
   Freezer Burgers
   Country-fried Minute Steaks
7. Cereal Toppers and Stir-ins
8. Chipped Beef, California Style
9. Eggs with a Different Look
10. Fish Breakfasts
11. French Toast Breakfasts
12. Hash Brown Breakfasts
13. Meal in a Muffin Pan
14. Mixed Grill
15. Oven Breakfasts
    Corned Beef Oven Omelet
    Oven Bacon
16. Pork Breakfasts
    Pork-Potato-Apple Bake
    Canadian-style Bacon with Pineapple
17. Scrambled Eggs
18. Soup Breakfasts
    Vegetable-Frank Soup
    Mushroom-Corn Soup
19. Spicy Apple Pancakes
20. Waffle Breakfasts

## WAKE-UP QUICK BREADS AND COOKIES

21. Biscuits
    Tiny Marmalade Biscuits
    Biscuit Balls
22. Blueberry Bakings
    Blueberry Bundt Cake
    Blueberry Kuchen
23. Coffee Cakes
24. Muffins
    Bacon Muffins
    French Breakfast Puffs
25. Peanutty Cookies

## POWER-PACKED BREAKFAST DRINKS

26. Blender Breakfasts
27. Hot Chocolate
    Mexican Chocolate
    French Chocolate

## A GOOD BREAKFAST SHOULD–

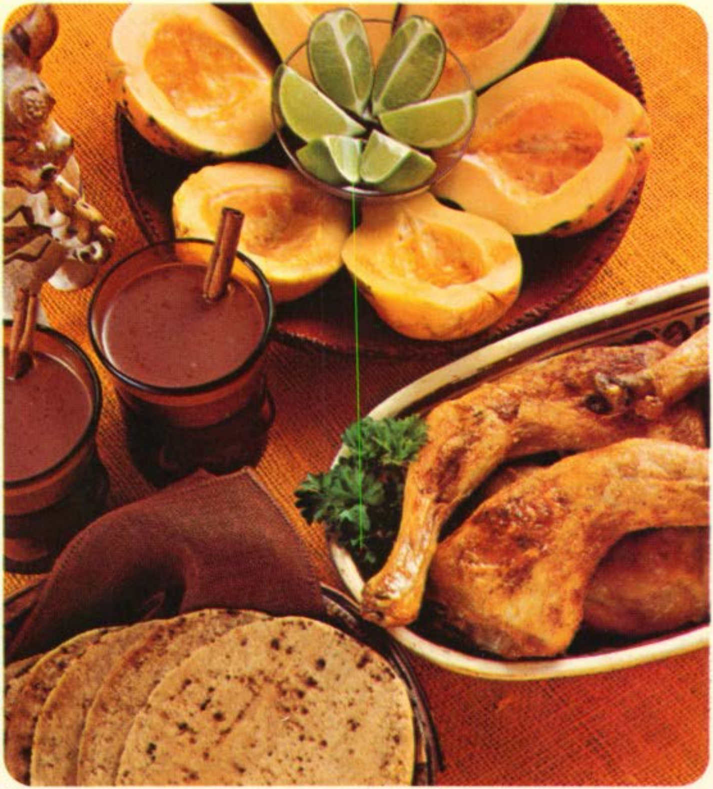
- Start your family's day with a smile.
- Be flexible enough to fit family time schedules, likes and dislikes.
- Provide one-fourth to one-third of your daily food needs.

## A GOOD BREAKFAST CAN–BE ALL THINGS TO ALL PEOPLE. YOU CAN–

- **Wake up the sleepyheads:** hot or ready-to-eat cereal with a scoop of ice cream on top.
- **Sweeten the morning grouches:** Spicy Apple Pancakes (card 19), Peachy Waffles (card 20), Blueberry Bundt Cake (card 22).
- **Please the hamburger lovers:** Freezer Burgers (card 6).
- **Intrigue the breakfast skippers:** International Breakfast Menus (card 1), Bacon-Lettuce-Tomato Salad (card 5).
- **Put it in your pocket:** dried apricots or raisins, hard-cooked egg, cherry tomato, celery stick, Peanut Butter Chews (card 25).
- **Make it the night before:** grapefruit sections, tuna salad sandwiches, baked custard.
- **Drink it on the run:** hot soup (card 18), Blender Breakfasts (card 26).
- **Fry it in a pan:** Home-style Scrambled Eggs (card 17), Potato Cakes (card 12).
- **Bake it in the oven:** Corned Beef Oven Omelet (card 15), Oven French Toast (card 11).

**AND HAVE FUN BRIGHTENING YOUR FAMILY'S BREAKFAST!**

# INTERNATIONAL BREAKFAST MENUS



## INTERNATIONAL BREAKFAST MENUS

**Mexican:**

Papaya, Pineapple, Bananas
Baked Chicken or Sliced Cooked Chicken
Hot Tortillas (canned or frozen)
Mexican Chocolate* with Cinnamon Stick

**Italian:**

Red and Green Grapes
Provolone, Fontina or Bel Paese Cheese
Hard Rolls
Strong Coffee    Milk

**Scandinavian:**

Open-faced Sandwiches
Fruit Soup (below)
Coffee Cake
Coffee    Hot Milk

**U.S.A.:**

Sliced Oranges
Toasted Peanut Butter-Jelly Sandwich
Hot Instant Cocoa

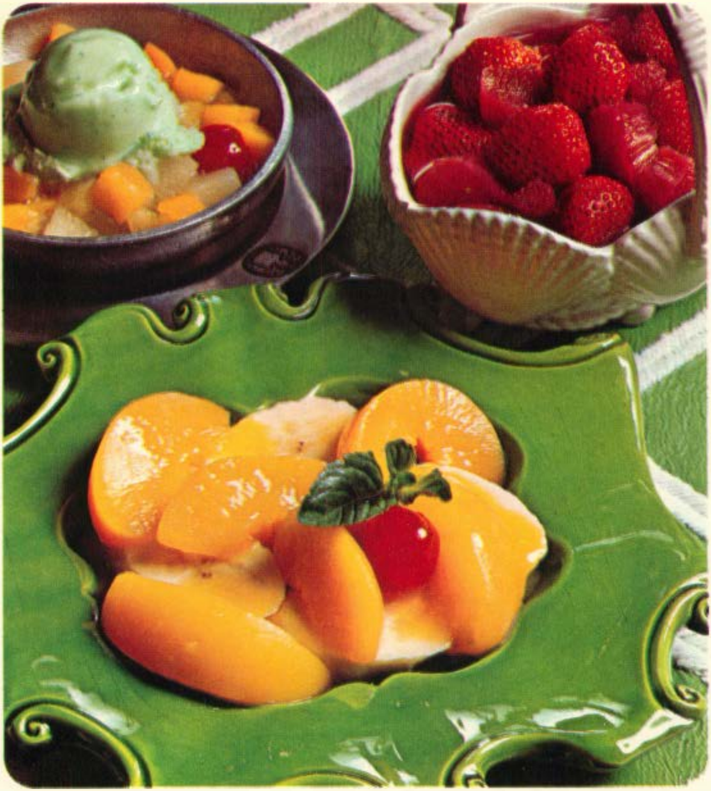
## FRUIT SOUP

**1 package (12 ounces) mixed dried fruit**
**1½ cups water**
**1½ cups grape juice**
**1 tablespoon quick-cooking tapioca**
**¼ teaspoon salt**
**½ cup sugar**
**1 stick cinnamon**
**½ lemon, sliced**

Mix all ingredients in saucepan. Cover; cook until fruit is tender, 30 to 40 minutes. Serve hot or cold. **4 servings.**

*See *FAMILY BREAKFAST BRIGHTENERS* card 27.

# FRUIT STARTERS



## FRUIT TRIO

**1 or 2 bananas**
**1 can (29 ounces) sliced peaches, drained**
**6 tablespoons frozen orange juice concentrate (thawed)**

Peel bananas; cut into ½-inch slices, dividing slices equally among 6 dessert dishes. Top bananas in each dish with ½ cup sliced peaches and 1 tablespoon orange juice concentrate. **6 servings.**

## STRAWBERRY-RHUBARB COMPOTE

**½ cup water**
**1 package (16 ounces) frozen rhubarb**
**2 tablespoons sugar**
**2 cups fresh strawberries**
**⅛ teaspoon ginger**

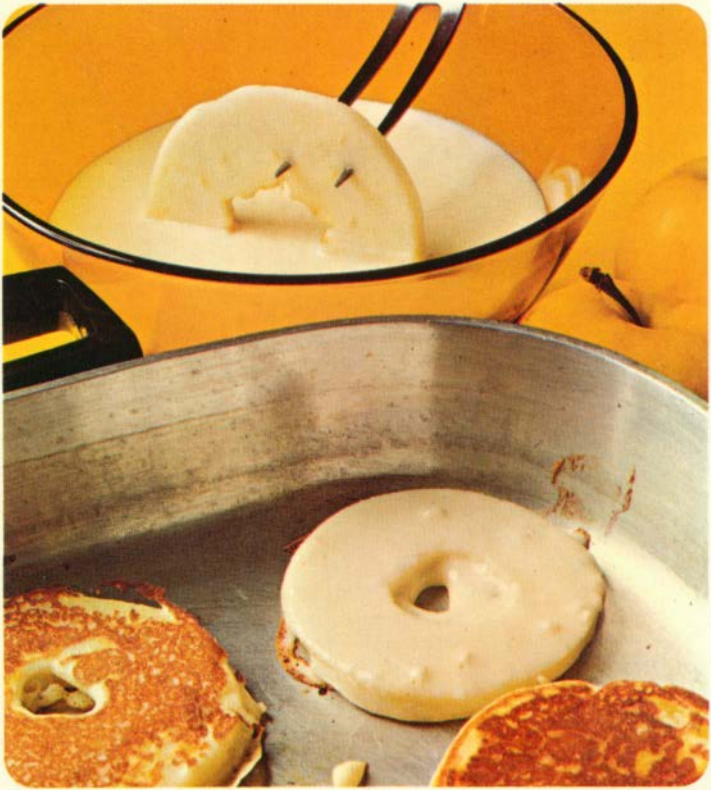
In medium saucepan, heat water to boiling. Add rhubarb and sugar; cook 5 minutes, breaking fruit apart with fork. Remove from heat; stir in strawberries and ginger. Serve warm or chilled. **6 servings.**

## SPARKLING FRUIT

**1 can (16 ounces) fruit cocktail or 1 can (13½ ounces) pineapple tidbits**
**1 pint lemon or lime sherbet**
**1 bottle (7 ounces) carbonated lemon-lime beverage**

Drain fruit; divide among 4 dessert dishes. Place scoop of sherbet on fruit in each dish. Pour beverage over each serving. **4 servings.**

# HOT FRUITS



## BATTER-FRIED APPLE RINGS

**1 cup Bisquick baking mix**
**1 egg**
**½ cup milk**
**2 medium apples, pared and cored**

Beat baking mix, egg and milk with rotary beater until smooth. Grease griddle. Cut apples crosswise into ⅛-inch slices. Dip slices into batter. Cook on hot griddle until golden brown, turning once. Serve hot and, if you wish, with syrup, jelly or confectioners' sugar. **About 2 dozen rings.**

## CRUNCHY BAKED BANANAS

**2 large or 3 small bananas**
**½ cup miniature marshmallows**
**2 tablespoons brown sugar**
**1 cup cornflakes cereal**
**1 tablespoon butter, melted**

Heat oven to 375°. Peel bananas; cut each lengthwise in half. Place cut sides up in buttered baking dish. Sprinkle bananas with marshmallows and sugar. Mix cornflakes and butter; sprinkle over top. Bake about 12 minutes or until bananas are tender. **4 servings.**

## COOKED DRIED FRUIT

Prepare fruits such as apples, apricots, figs, peaches, pears and prunes as directed on package. Or soak in cold water until plump; simmer in same water in covered saucepan 30 to 45 minutes or until tender. Sweeten to taste.

# APPLE SAUSAGES WITH CORNMEAL MUSH

## APPLE SAUSAGES WITH CORNMEAL MUSH

**1 cup water**
**⅓ cup red cinnamon candies**
**Few drops red food color**
**3 tart red apples, cored and cut into ½-inch rings**
**1 pound pork sausage links**
**3 tablespoons water**
**Cornmeal Mush (below)**

In large saucepan, heat 1 cup water, the candies and food color until candies melt. Place apple rings in syrup; simmer until tender, about 20 minutes.

Place links in skillet; add 3 tablespoons water. Cover; simmer 8 minutes. Remove cover; cook until well done, turning sausages to brown evenly. Serve hot sausage links and apple rings with Cornmeal Mush. **5 servings.**

### Cornmeal Mush

**1 cup cornmeal**
**1 cup cold water**
**3 cups boiling water**
**1 teaspoon salt**
**2 tablespoons butter**
**Flour**

Grease loaf pan, 9x5x3 or 8½x4½x2 inches. Mix cornmeal and cold water in saucepan. Stir in boiling water and salt. Cook, stirring constantly, until mixture thickens and boils. Cover; cook over low heat 10 minutes. Spoon into loaf pan. Cover; refrigerate overnight.

Unmold mush; cut as needed into ½-inch slices. Refrigerate leftover mush. Melt butter in skillet. Coat slices with flour. Brown on each side. **Enough for 9 servings.**

# BACON-LETTUCE-TOMATO SALAD

# BACON-LETTUCE-TOMATO SALAD

**Barbecue Salad Dressing (below)**
**6 cups bite-size pieces lettuce**
**8 slices bacon, crisply fried and broken into pieces**
**2 large tomatoes, cut into eighths**
**2 cups cut-up cooked chicken**
**1 hard-cooked egg, sliced**
**Salty Cereal (below)**

Prepare Barbecue Salad Dressing. Toss lettuce, bacon, tomatoes, chicken and salad dressing in large bowl. Garnish with egg slices and sprinkle with Salty Cereal. **4 servings.**

## Barbecue Salad Dressing

**½ cup mayonnaise or salad dressing**
**¼ cup barbecue sauce**
**1 tablespoon instant minced onion**
**1 tablespoon lemon juice**
**½ teaspoon salt**
**¼ teaspoon pepper**

Mix all ingredients; cover and refrigerate. **About ¾ cup.**

## Salty Cereal

In large skillet, melt 2 tablespoons butter or margarine. Stir in 2 cups Kix cereal and ¼ teaspoon salt. Heat over medium heat, stirring constantly, 5 minutes.

*For a late and lavish weekend breakfast, get ingredients ready the night before—then toss together in the morning.*

# BEEF BREAKFASTS

## FREEZER BURGERS

**1 pound ground beef**
**1 envelope (about 1½ ounces) onion soup mix**
**½ cup finely crushed cracker crumbs**
**8 hamburger buns, split**

Mix ground beef, onion soup mix and cracker crumbs. Shape mixture into eight 4½-inch patties. Wrap each patty in single thickness aluminum foil; freeze. (Keep no longer than 3 months.) Wrap each bun in aluminum foil; freeze.

Heat frozen hamburgers and buns in foil wrappings in 425° oven 10 minutes. **8 sandwiches.**

*For early morning, buy thin sandwich steaks to cook and serve on toast, or prepare Country-fried Minute Steaks (below).*

## COUNTRY-FRIED MINUTE STEAKS

**2 tablespoons shortening**
**4 or 8 frozen cube steaks (depending on size)**
**½ cup oil and vinegar salad dressing**
**½ cup Gold Medal flour**

Melt shortening in 10-inch skillet. Dip steaks into dressing, then into flour, coating both sides. Fry in hot shortening over medium-high heat, turning to brown both sides, about 4 minutes. **4 servings.**

# CEREAL TOPPERS AND STIR-INS

## CEREAL TOPPERS AND STIR-INS

Fresh fruit and crisp cereal go hand in hand. For even more food value, keep a pitcher of Fortified Milk (below) in the refrigerator to pour over morning cereal.

### Fortified Milk

Mix 1 cup nonfat dry milk, 2 cups skim milk and few drops vanilla. Refrigerate.

### Dry Cereal Toppers

Substitute one of the following for sugar on your favorite unsweetened cereal: Colored sugars, jam or jelly, fruit-flavored gelatin, instant cocoa mix, chocolate syrup, maple syrup, brown sugar, a mixture of 2 teaspoons sugar and 1 teaspoon cinnamon.

### Hot Cereal Stir-ins

Prepare hot cereal as directed on package except—for each serving, stir in one of the following:

- **1 teaspoonful fruit-flavored gelatin**
- **¼ cup miniature marshmallows**
- **1 tablespoon maple syrup, light molasses or honey**
- **1 tablespoon favorite jam, jelly or marmalade**
- **2 tablespoons applesauce and 1 tablespoon brown sugar**
- **2 tablespoons mandarin orange segments and 1 tablespoon brown sugar**

# CHIPPED BEEF, CALIFORNIA STYLE

# CHIPPED BEEF, CALIFORNIA STYLE

**Poppy Seed Cups (below)**
**¼ cup butter or margarine**
**4 ounces dried beef, shredded**
**¼ cup Gold Medal flour**
**¼ teaspoon nutmeg**
**¼ teaspoon pepper**
**Dash cayenne red pepper**
**2 cups milk or light cream**
**1 hard-cooked egg, chopped**
**1 ripe avocado, peeled and diced**
**Tomato wedges**
**Hard-cooked eggs**

Prepare Poppy Seed Cups. While cups bake, melt butter in large skillet. Cook and stir dried beef in butter until edges curl. Stir in flour and seasonings. Cook over low heat, stirring until mixture is bubbly.

Remove from heat; stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in egg and avocado; heat through. Serve in Poppy Seed Cups with wedges of tomato and hard-cooked eggs. **6 servings.**

## Poppy Seed Cups

Heat oven to 375°. Trim crust from 12 slices white bread. Spread slices with butter; sprinkle with poppy seed. Press buttered sides up into ungreased muffin cups. Bake 12 minutes or until light brown.

# EGGS WITH A DIFFERENT LOOK

## ROLLED EGGS

For each Rolled Egg, beat 1 egg and ⅛ teaspoon salt until foamy. Melt 2 teaspoons butter, margarine or bacon drippings in hot 10-inch skillet; rotate pan to coat bottom with butter.

Pour egg into skillet; slowly rotate pan to spread mixture into thin circle. Cook over medium heat about 2 minutes. Loosen edge; roll up, using spatula and fork.

When preparing more than one, keep Rolled Eggs warm on ungreased baking sheet in 275° oven. Nice served with cheese or mushroom sauce.

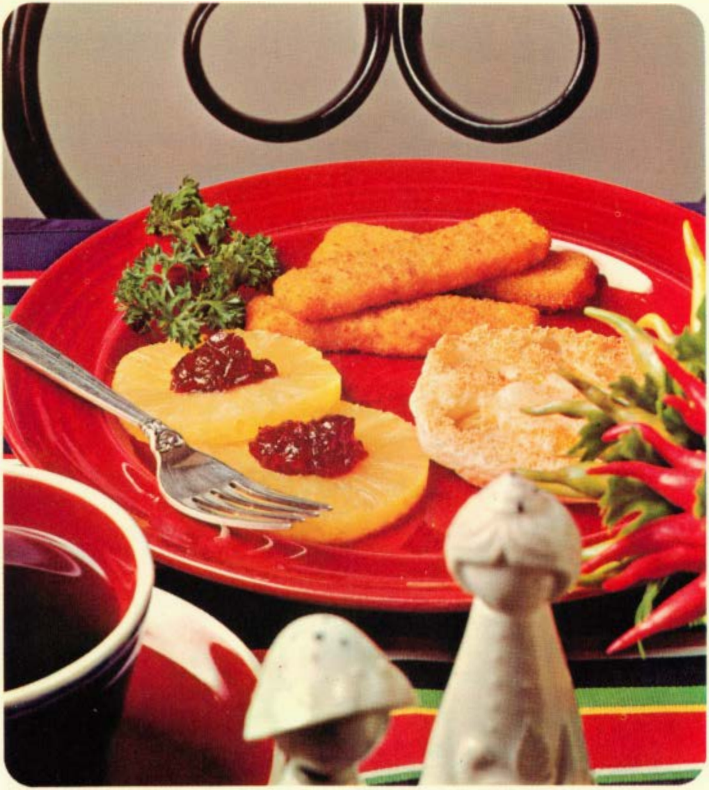
## MUSHROOM SHIRRED EGGS

**1 can (10½ ounces) condensed cream of mushroom soup**  
**½ teaspoon grated onion**  
**¼ cup milk**  
**6 eggs**  
**2 tablespoons butter or margarine, melted**  
**½ cup dry bread crumbs**  
**⅛ teaspoon salt**  
**6 slices pork luncheon meat**

Heat oven to 350°. Mix soup, onion and milk. Spoon about 3 tablespoons soup mixture into each of 6 ungreased 6-ounce custard cups. Break an egg carefully into each cup. Mix butter, bread crumbs and salt; sprinkle on eggs.

Place cups on baking sheet. Bake 25 to 30 minutes or until eggs are desired doneness. While eggs bake, heat slices of meat in oven. Unmold eggs on meat. **6 servings.**

## FISH BREAKFASTS



## FISH STICK BREAKFAST BROIL

**1 package (16 ounces) frozen fish sticks**
**1 can (8½ ounces) sliced pineapple, drained**
**2 tablespoons cranberry-orange relish**
**4 English muffins, split and toasted**

Arrange fish sticks and pineapple slices on lightly buttered baking sheet. Fill each pineapple slice with rounded teaspoonful cranberry-orange relish.

Set oven control at broil and/or 550°. Broil fish sticks and pineapple slices 5 inches from heat about 5 minutes or until fish sticks are golden. Serve with English muffins. **4 servings.**

## PANFRIED FISH WITH BACON

**4 to 6 slices bacon**
**2 pounds fish fillets**
**1 teaspoon salt**
**⅛ teaspoon pepper**
**1 egg**
**1 tablespoon water**
**1 cup Gold Medal flour or cornmeal**

In large skillet, fry bacon until crisp. Drain bacon; reserve drippings in skillet. Season fish with salt and pepper. Blend egg and water; dip fish into egg, then coat with flour. Cook in hot bacon drippings over medium heat, turning to brown both sides, about 10 minutes. Serve with bacon. **4 to 6 servings.**

# FRENCH TOAST BREAKFASTS

## OVEN FRENCH TOAST

**4 slices white bread,**
**1 inch thick**
**3 eggs**
**¾ cup milk**
**1 tablespoon sugar**
**¼ teaspoon salt**
**Jam, honey or**
**confectioners' sugar**

Arrange bread in ungreased baking dish, 13½x9x2 inches. Beat eggs, milk, sugar and salt with rotary beater until foamy. Pour egg mixture over bread, coating each slice. Cover; refrigerate overnight. (If you wish, bread can be dipped into egg mixture and baked immediately.)

Heat oven to 500°. Arrange dipped bread on greased baking sheet. Bake about 8 minutes on each side or until golden brown. Serve with jam. **4 slices.**

## FLUFFY FRENCH TOAST

**6 eggs**
**2 cups milk**
**½ cup Gold Medal flour***
**1½ tablespoons sugar**
**¼ teaspoon salt**
**18 slices day-old French**
**bread, 1 inch thick**
**1 tablespoon butter**

Beat eggs, milk, flour, sugar and salt with rotary beater until smooth. Soak bread in batter until saturated. Melt butter in skillet. Transfer each bread slice into skillet; do not overcrowd. Cook over medium heat 12 minutes on each side or until golden brown. **18 slices.**

*If using self-rising flour, omit salt.

# HASH BROWN BREAKFASTS

## POTATO CAKES

**1 package of our hash browns with onions**
**2 eggs, well beaten**
**¼ cup milk**
**2 tablespoons flour**
**1 teaspoon salt**
**Dash pepper**

Cover potatoes with very hot water; let stand 5 minutes. Drain potatoes on paper towels. Mix all ingredients; drop by tablespoonfuls onto hot well-greased griddle. Cook 3 minutes on each side or until brown. **16 cakes.**

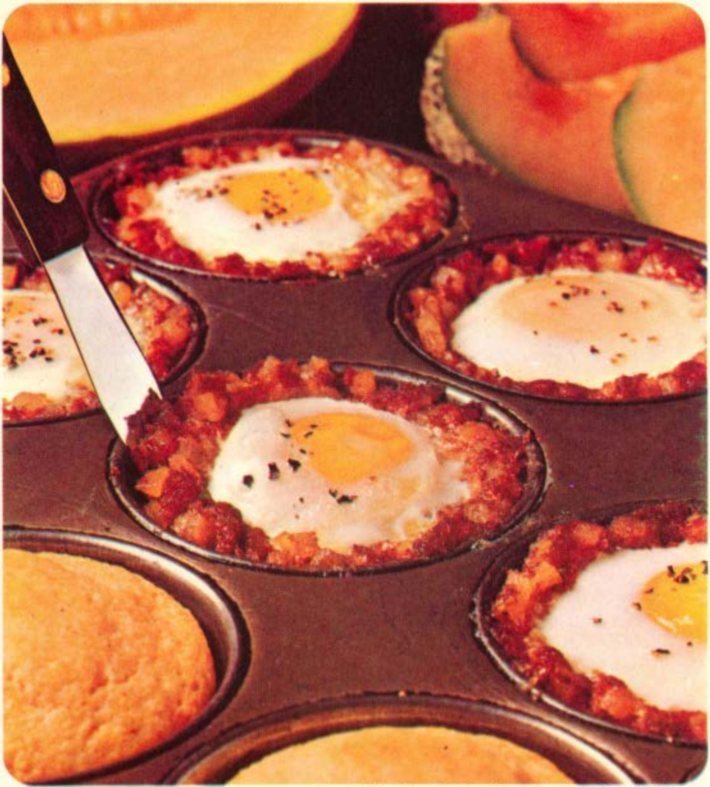
## HASH BROWN SKILLET BREAKFAST

**3 slices bacon**
**1 package of our hash browns with onions**
**1 teaspoon salt**
**1¾ cups water**
**¼ cup chopped green pepper**
**½ cup shredded Cheddar cheese**
**4 eggs**
**¼ cup milk**
**½ teaspoon salt**
**Dash pepper**

In electric skillet, fry bacon until crisp. Drain bacon; reserve 3 tablespoons drippings in skillet. Stir in potatoes, 1 teaspoon salt, the water and green pepper. Cook potatoes uncovered at 300° until liquid is absorbed and bottom is golden brown; turn.

Reduce temperature to 250°. Sprinkle cheese over potatoes. Beat remaining ingredients; pour over potatoes. Cover; cook until egg is done and potatoes are golden brown. Crumble bacon; sprinkle over top. **6 servings.**

# MEAL IN A MUFFIN PAN



# MEAL IN A MUFFIN PAN

- **1 can (15½ ounces) corned beef hash**
- **6 eggs**
- **Salt and pepper**
- **½ package of our corn muffin mix**

Heat oven to 400°. Generously grease 12 muffin cups. Press about 2 tablespoons hash in each of 6 muffin cups, making deep indentation in center of hash. Break an egg into each hash cup; season with salt and pepper.

Prepare half package muffin mix as directed; fill remaining muffin cups ½ full. Bake 15 to 20 minutes or until muffins are golden brown and eggs are desired doneness. **4 to 6 servings.**

*While the corn muffins and eggs-in-hash-nests bake, arrange mounds of jewel-toned fruits in one of the combinations below.*

**Fruit Cups:** Combine watermelon, cantaloupe or honeydew melon balls, cubes or slices in dessert dishes or cups. Or combine one variety melon with other fruits.

**Fruit Plates:** Alternate slices of melon, red plums and fresh peaches on small plates, then add small clusters of seedless green grapes.

**Fruit Breakfast Salads:** Cut canteloupe crosswise into ¾-inch slices. Remove seeds and rind. Serve melon rings filled with fruits such as blueberries, raspberries, grapes or melon balls.

# MIXED GRILL

# MIXED GRILL

**6 lamb kidneys***
**6 lamb loin or rib chops, 1 inch thick**
**6 pork sausage links***
**1 teaspoon salt**
**6 thick tomato slices**
**½ teaspoon salt**
**¼ teaspoon pepper**
**¼ teaspoon basil leaves**
**6 large fresh mushroom caps**
**1 tablespoon soft butter or margarine**

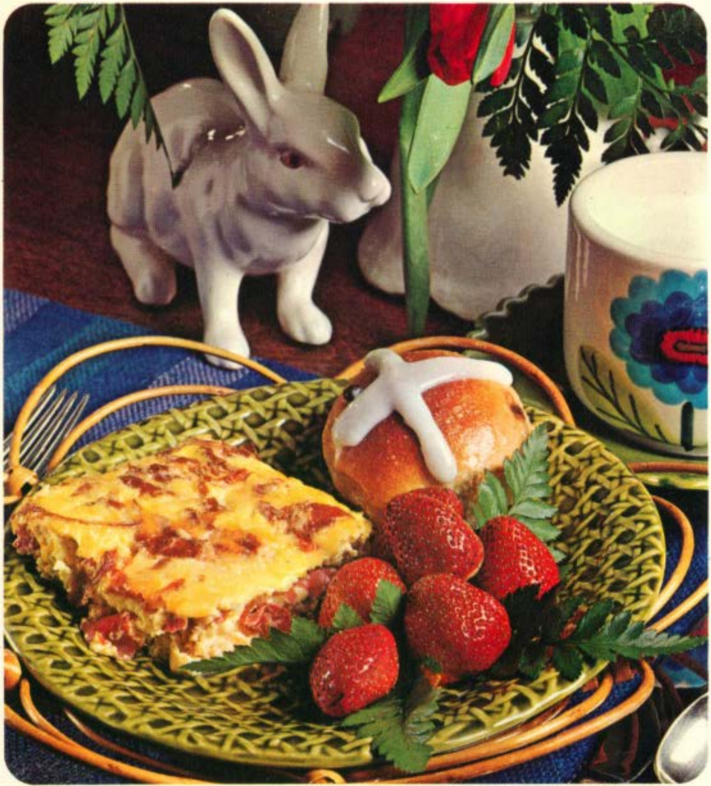
Wash kidneys; split each in half. Remove membrane, hard parts and white veins. Arrange kidneys, lamb chops and sausage links on rack in broiler pan. Set oven control at broil and/or 550°. Broil meat 3 inches from heat 7 minutes. Remove from oven.

Sprinkle chops and kidneys with 1 teaspoon salt; turn meats. Place tomato slices on rack in broiler pan. Mix ½ teaspoon salt, the pepper and basil; sprinkle on tomatoes. Place mushroom caps rounded side up on rack in broiler pan; brush with butter.

Broil 5 minutes; brush mushroom caps with butter once during broiling. Season chops and kidneys with salt. To serve, arrange a chop with other pieces of meat, mushroom cap and tomato slice on each plate. **6 servings.**

*Six chicken livers or small pieces of calf liver can be substituted for lamb kidneys and 6 slices bacon for the sausage links.

# OVEN BREAKFASTS



## CORNED BEEF OVEN OMELET

**8 eggs**
**1 cup milk**
**½ teaspoon seasoned salt**
**1 package (3 ounces) thinly sliced corned beef**
**1 cup shredded Cheddar or mozzarella cheese (about 4 ounces)**
**1 tablespoon instant minced onion**

Heat oven to 325°. Beat eggs, milk and seasoned salt. Tear corned beef into small pieces into egg mixture. Stir in cheese and onion.

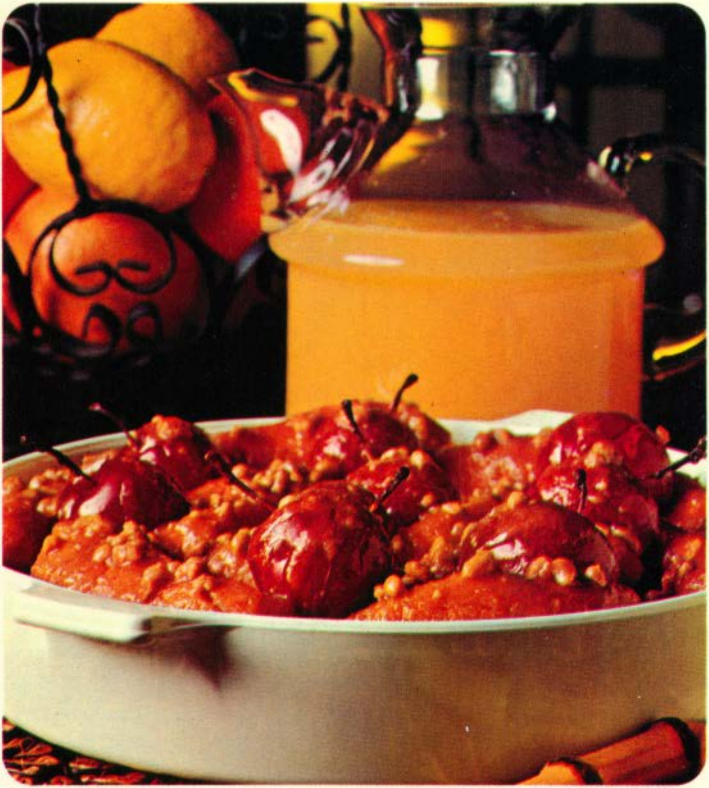
Pour into greased baking dish, 11½x7½x1½ or 8x8x2 inches. Bake uncovered 40 to 45 minutes or until omelet is set and top is golden brown. **4 to 6 servings.**

## OVEN BACON

**To Bake:** Place separated slices of bacon on rack in broiler pan. Bake bacon in 400° oven 10 minutes or until brown. Do not turn.

**To Broil:** Place separated slices of bacon on rack in broiler pan; place broiler pan so top of bacon is 3 inches from heat. Set oven control at broil and/or 550°. Broil bacon until brown, about 2 minutes. Turn slices; broil 1 minute longer.

## PORK BREAKFASTS



## PORK-POTATO-APPLE BAKE

**2 cans (12 ounces each) pork luncheon meat**
**1 can (17 ounces) vacuum-pack sweet potatoes, drained**
**½ cup dark corn syrup**
**½ cup crunchy peanut butter**
**¼ cup orange juice**
**1 tablespoon butter or margarine, melted**
**1 jar (28 ounces) spiced crab apples, drained**

Heat oven to 375°. Cut each loaf luncheon meat into 4 slices; place slices in ungreased baking dish, 9x9x2 inches, or 2-quart casserole. Arrange potatoes on top. Mix corn syrup and peanut butter; stir in orange juice and butter. Pour over meat and potatoes. Top with crab apples. Bake 25 to 30 minutes. **4 servings.**

## CANADIAN-STYLE BACON WITH PINEAPPLE

**2-pound piece Canadian-style bacon (casing removed)**
**1 can (20½ ounces) crushed pineapple**
**¼ cup honey**
**1 teaspoon ginger**
**¼ cup water**

Place meat fat side up in ungreased baking dish, 8x8x2 inches. Mix pineapple (with syrup), honey, ginger and water; pour over meat. Insert meat thermometer so tip is in center of meat.

Roast uncovered in 325° oven, basting meat occasionally with pineapple mixture, 1 to 1¼ hours or until thermometer registers 160°. Remove meat to warm platter; spoon pineapple mixture over meat. **6 to 8 servings.**

# SCRAMBLED EGGS

# HOME-STYLE SCRAMBLED EGGS

**4 eggs**
**1 tablespoon instant minced onion or 3 tablespoons minced onion**
**¾ teaspoon salt**
**3 tablespoons water**
**¼ cup butter or margarine**
**1 cup diced tomatoes**
**1 cup diced cooked potatoes**
**1 cup diced zucchini or ½ cup chopped green pepper**

Beat eggs, onion, salt and water. Melt butter in large skillet over medium heat; cook and stir vegetables in butter 2 minutes. Pour egg mixture over vegetables.

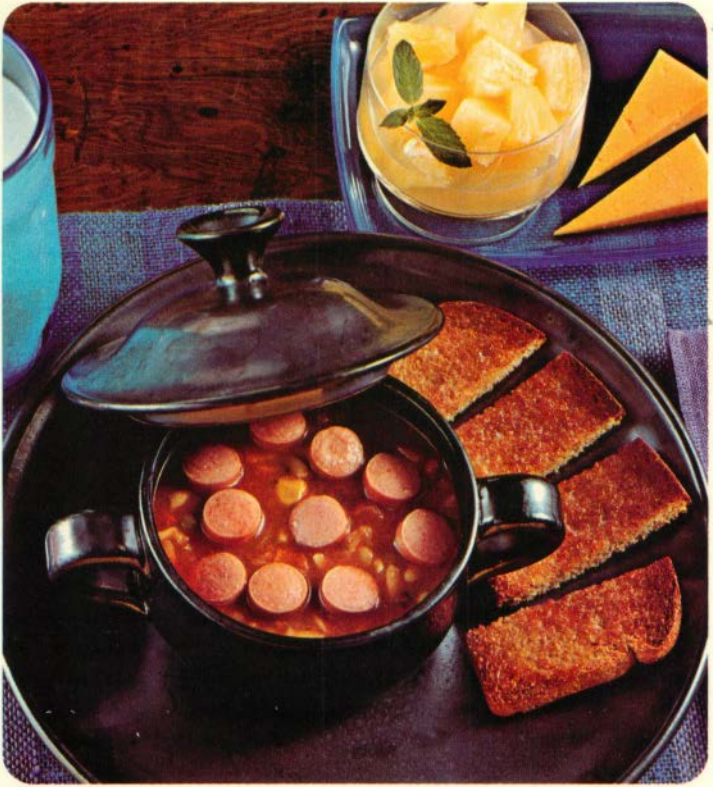
As mixture begins to set at bottom and side, gently lift cooked portions with spatula so that thin, uncooked portion can flow to bottom. Avoid constant stirring. Cook until eggs are thickened throughout but still moist, 3 to 5 minutes. **3 servings.**

# CREAMY SCRAMBLED EGGS

**8 eggs, slightly beaten**
**1 package (3 ounces) cream cheese, cut up**
**2 tablespoons butter or margarine**
**4 slices bacon, crisply fried and crumbled**
**2 tablespoons snipped chives**

Mix eggs and cream cheese. Melt butter in large skillet over medium heat. Pour egg mixture into skillet. Cook as directed in Home-style Scrambled Eggs (above). Just before eggs are thickened throughout but still moist, stir in bacon. Sprinkle with chives. **6 to 8 servings.**

# SOUP BREAKFASTS



## VEGETABLE-FRANK SOUP

**2 cans (10½ ounces each) beef broth (bouillon)**
**1 can (28 ounces) tomatoes**
**2 cloves garlic, minced**
**2 tablespoons butter or margarine**
**1½ teaspoons basil leaves**
**1 teaspoon salt**
**⅛ teaspoon pepper**
**3 carrots, cut into thin strips**
**2 small onions, thinly sliced**
**6 frankfurters, sliced**
**1 pound zucchini, sliced**

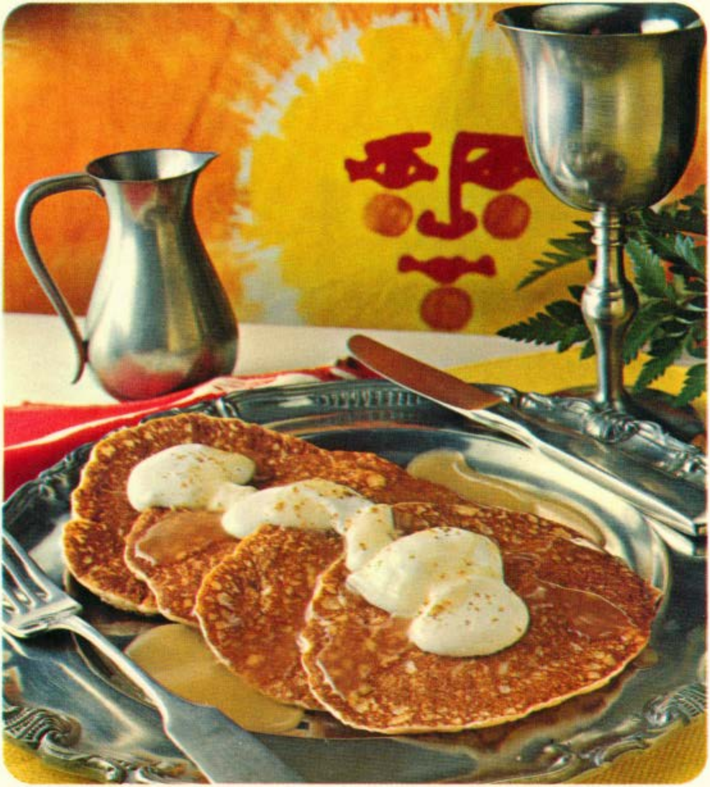
In large saucepan, mix all ingredients except frankfurters and zucchini. Cover and simmer 20 minutes. Stir in frankfurters and zucchini; heat to boiling. Reduce heat; cover and simmer 10 minutes. **6 servings.**

## MUSHROOM-CORN SOUP

**2 slices bacon**
**1 medium onion, chopped (about ½ cup)**
**1 can (8 ounces) cream-style corn**
**1 can (10½ ounces) condensed cream of mushroom soup**
**1 soup can milk**

In medium saucepan, fry bacon until crisp. Drain bacon. Cook and stir onion in bacon drippings until tender. Stir in corn, soup and milk; heat through, stirring occasionally. Crumble bacon; sprinkle over soup. **Three 1-cup servings.**

# SPICY APPLE PANCAKES WITH CIDER SAUCE



# SPICY APPLE PANCAKES WITH CIDER SAUCE

**2 cups Bisquick baking mix**
**½ teaspoon cinnamon**
**1 egg**
**1⅓ cups milk**
**¾ cup grated apple (about 2 medium)**
**Cider Sauce (below)**

Beat baking mix, cinnamon, egg and milk with rotary beater until smooth. Stir in apple. Grease griddle if necessary. Pour batter by ¼-cup measuring cupfuls onto hot griddle. Bake until bubbles appear. Turn; bake other side until golden brown. Serve with warm Cider Sauce; if you wish, top with dairy sour cream. **Eighteen 4-inch pancakes.**

## Cider Sauce

**1 cup sugar**
**2 tablespoons cornstarch**
**¼ teaspoon each cinnamon and nutmeg or ½ teaspoon pumpkin pie spice**
**2 cups apple cider**
**2 tablespoons lemon juice**
**¼ cup butter or margarine**

In saucepan, mix sugar, cornstarch, cinnamon and nutmeg; stir in apple cider and lemon juice. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat; stir in butter. **About 2½ cups.**

*While hot cakes bake, have some sausage patties sizzling in a skillet. Place patties in cold skillet; add 2 to 4 tablespoons water. Cover and simmer 5 to 8 minutes. Remove cover; cook until well done, turning to brown evenly.*

# WAFFLE BREAKFASTS

## PEACHY WAFFLES

**3 eggs**
**1½ cups buttermilk**
**1¾ cups Gold Medal flour***
**2 teaspoons baking powder**
**1 teaspoon soda**
**½ teaspoon salt**
**½ cup shortening**
**1 teaspoon almond extract**
**½ cup diced roasted almonds**
**1 cup dairy sour cream**
**¼ cup brown sugar (packed)**
**4 cups sweetened sliced peaches**

Beat eggs; beat in buttermilk, flour, baking powder, soda, salt and shortening with rotary beater until smooth. Stir in extract and almonds.

Pour batter from cup or pitcher onto center of hot waffle iron. Bake until steaming stops. Lift off waffle carefully with fork. Mix sour cream and sugar. Serve waffles topped with peaches and sweetened sour cream. **Three 9-inch waffles.**

## LESS RICH WAFFLES

**2 eggs**
**2 cups buttermilk**
**2 cups Gold Medal flour***
**2 teaspoons baking powder**
**1 teaspoon soda**
**½ teaspoon salt**
**¼ cup plus 2 tablespoons shortening**
**Melted butter**
**Syrup**

Mix and bake as directed in Peachy Waffles (above). Serve with butter and syrup. **Three or four 9-inch waffles.**

*If using self-rising flour, omit baking powder and salt.

# BISCUITS

## TINY MARMALADE BISCUITS

**½ cup orange marmalade**
**2 tablespoons soft butter**
**2 cups Bisquick baking mix**
**½ cup cold water**

Heat oven to 425°. Mix marmalade and butter; spread in baking pan, 8x8x2 inches. Stir baking mix and water to a soft dough. Gently smooth dough into a ball on floured cloth-covered board. Knead 5 times. Roll into 8-inch square; place on marmalade-butter mixture in pan. Pat dough evenly into corners; cut into 36 squares.

Bake 15 to 20 minutes. Invert pan on serving plate. Biscuits will break off into small bite-size pieces. Serve warm. **3 dozen biscuits.**

## BISCUIT BALLS

**2 tablespoons sugar**
**1 teaspoon cinnamon**
**2⅓ cups Bisquick baking mix**
**2 tablespoons sugar**
**3 tablespoons butter, melted and cooled slightly**
**½ cup milk**

Heat oven to 450°. Mix 2 tablespoons sugar and the cinnamon. Mix remaining ingredients to a soft dough. Drop dough by teaspoonfuls into cinnamon-sugar. Shape each into a ball; place on lightly greased baking sheet. Bake 8 to 10 minutes. Serve warm. **2 dozen balls.**

# BLUEBERRY BAKINGS

## BLUEBERRY BUNDT CAKE

**2 packages of our wild blueberry muffin mix**
**½ cup brown sugar (packed)**
**½ cup chopped nuts**
**1 teaspoon cinnamon**
**2 eggs**
**1 cup dairy sour cream**
**¼ cup water**
**½ cup confectioners' sugar**
**2 tablespoons milk**

Heat oven to 350°. Grease 12-cup bundt pan. Drain and rinse blueberries; set aside. Mix brown sugar, nuts and cinnamon. In large bowl, blend eggs, sour cream and water. Blend in muffin mix with fork.

Spread ⅓ of batter in pan; top with half the sugar mixture and half the blueberries. Repeat, ending with muffin batter. Bake 50 minutes. Mix confectioners' sugar and milk until smooth. Drizzle on warm cake.

## BLUEBERRY KUCHEN

**1 package of our wild blueberry muffin mix**
**2 teaspoons grated lemon peel**
**½ cup chilled whipping cream**
**1 cup blueberry preserves**
**2 tablespoons lemon juice**

Heat oven to 400°. Grease baking pan, 8x8x2 inches. Prepare muffin mix as directed except—stir lemon peel into batter. Pour into pan. Bake 20 to 22 minutes. Cut into squares. In chilled bowl, beat cream until stiff. Mix preserves and lemon juice. Top each square with a dab of whipped cream and preserves. **6 to 8 servings.**

# COFFEE CAKES

## PEANUT BUTTER AND JELLY COFFEE CAKE

**2 cups Bisquick baking mix**
**2 tablespoons sugar**
**¼ cup creamy peanut butter**
**⅔ cup milk**
**1 egg**
**½ cup jelly or jam**

Heat oven to 400°. Grease layer pan, 9x1½ inches. Mix baking mix and sugar; cut in peanut butter. Mix in milk and egg; beat vigorously ½ minute. Spread in pan. Spoon jelly onto batter and spread thinly. Bake 25 to 30 minutes or until light brown. Serve warm. **8 servings.**

## CEREAL COFFEE CAKE

**1¾ cups Gold Medal flour***
**1 cup sugar**
**3 teaspoons baking powder**
**1 teaspoon salt**
**⅓ cup butter, softened**
**1 egg**
**1 cup milk**
**1½ cups Wheaties or Total cereal**
**Crunchy Topping (below)**

Heat oven to 350°. Grease baking pan, 9x9x2 inches. Mix all ingredients except cereal and topping; beat 2 minutes. Fold in cereal. Spread in pan. Sprinkle topping over batter. Bake 35 to 40 minutes. Serve warm. **9 to 12 servings.**

**Crunchy Topping:** Mix 2 tablespoons firm butter, ¼ cup brown sugar (packed), 2 tablespoons flour and 1 teaspoon cinnamon until crumbly.

*If using self-rising flour, omit baking powder and salt.

# MUFFINS

## BACON MUFFINS

**2 cups Bisquick baking mix**
**2 tablespoons sugar**
**1 egg**
**⅔ cup cold water or milk**
**6 slices bacon, crisply fried and crumbled (¼ cup)**

Heat oven to 400°. Grease 12 medium muffin cups or use paper baking cups. Mix baking mix, sugar, egg and water with fork; beat vigorously ½ minute. Stir in bacon. Fill muffin cups ⅔ full. Bake 15 minutes. Serve warm. **12 muffins.**

*Serve hot with your favorite breakfast soup!*

## FRENCH BREAKFAST PUFFS

**⅓ cup shortening**
**½ cup sugar**
**1 egg**
**1½ cups Gold Medal flour***
**1½ teaspoons baking powder**
**½ teaspoon salt**
**¼ teaspoon nutmeg**
**½ cup milk**
**½ cup sugar**
**1 teaspoon cinnamon**
**½ cup butter or margarine, melted**

Heat oven to 350°. Grease 15 medium muffin cups. Mix shortening, ½ cup sugar and the egg thoroughly. Stir in flour, baking powder, salt and nutmeg alternately with milk. Fill muffin cups ⅔ full. Bake 20 to 25 minutes.

Mix ½ cup sugar and the cinnamon. Roll hot puffs in melted butter, then in sugar mixture. Serve warm. **15 puffs.**

*If using self-rising flour, omit baking powder and salt.

# PEANUTTY COOKIES

## PEANUT BUTTER CHEWS

**3 egg whites**
**⅔ cup sugar**
**⅓ cup crunchy peanut butter**
**4 cups Wheaties cereal**

Heat oven to 325°. In large mixer bowl, beat egg whites until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Fold in peanut butter and cereal.

Drop mixture by teaspoonfuls 2 inches apart onto lightly greased baking sheet. Bake 14 to 16 minutes. **3 to 4 dozen cookies.**

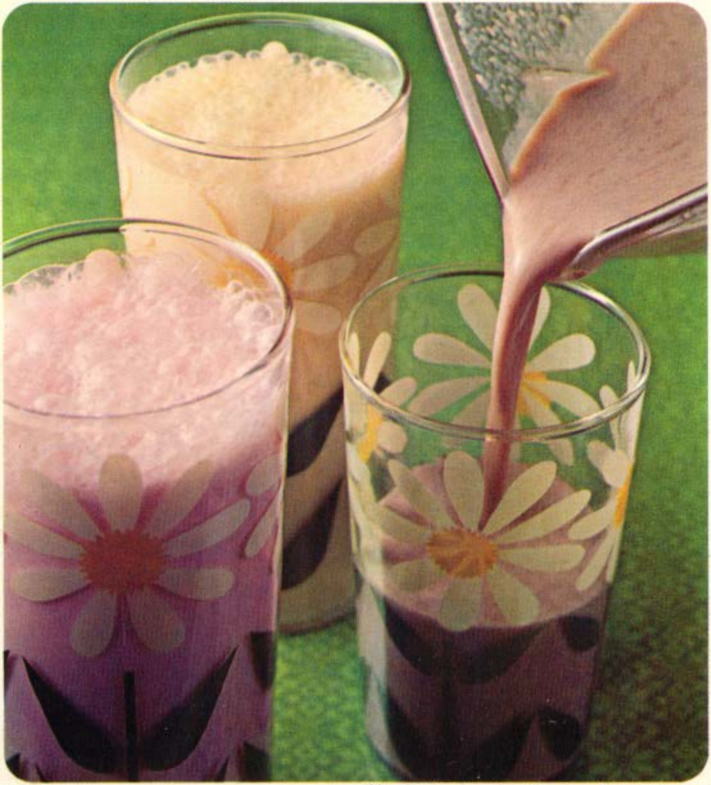
## PEANUTTY CEREAL SQUARES

**¼ cup butter or margarine**
**3 cups miniature marshmallows**
**½ cup peanut butter**
**4 cups Cheerios cereal**
**1 cup salted peanuts**

Butter baking pan, 9x9x2 inches. In large saucepan, melt butter, marshmallows and peanut butter over low heat, stirring until smooth. Remove from heat; mix in cereal and peanuts until thoroughly coated.

Pat mixture into pan with buttered back of spoon. Chill until set, about 1 hour. Cut into 2¼-inch squares. **16 squares.**

# BLENDER BREAKFASTS



## MINUTE MILK SHAKES

For each serving, blend any of the following combinations on high speed 5 to 10 seconds:

**1 cup milk**
**1 envelope (1.22 ounces) strawberry-flavored instant breakfast drink**
**¼ cup crushed pineapple**

**1 cup milk**
**1 envelope (1.22 ounces) vanilla-flavored instant breakfast drink**
**1 jar (4¾ ounces) pureed fruits (baby food) or 6 canned apricot halves**

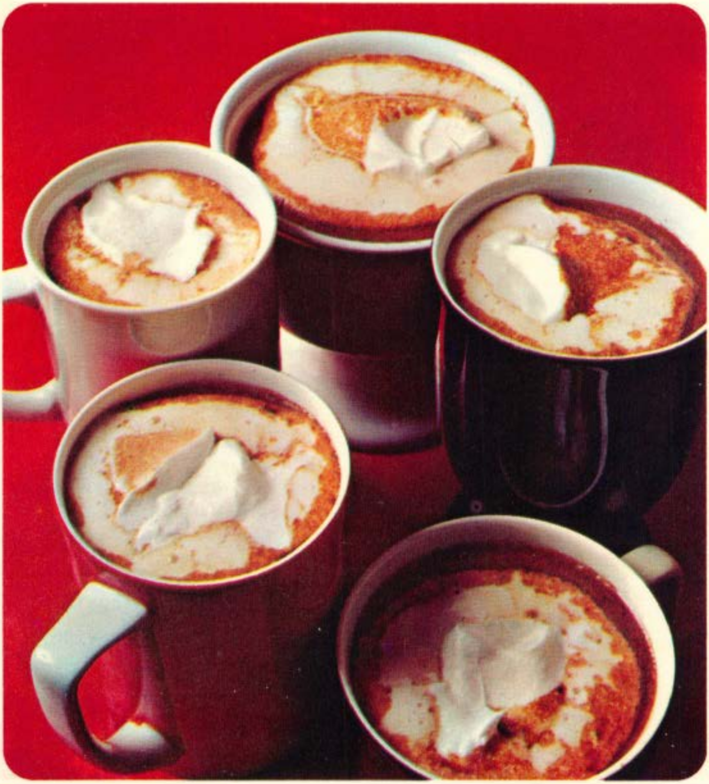
**1 cup milk**
**1 envelope (1.22 ounces) chocolate-flavored instant breakfast drink**
**1 small banana, cut up**

## ORANGE EGGNOG

**1 cup milk**
**¼ cup frozen orange juice concentrate (thawed)**
**1 egg**
**1 tablespoon sugar**

Blend all ingredients on high speed 5 to 10 seconds. Serve immediately. **1 serving.**

# HOT CHOCOLATE



## MEXICAN CHOCOLATE

**3 ounces unsweetened chocolate**
**½ cup sugar**
**3 tablespoons instant coffee**
**1 teaspoon cinnamon**
**½ teaspoon nutmeg**
**¼ teaspoon salt**
**1½ cups water**
**4 cups milk**
**Whipped cream**

In large saucepan, heat all ingredients except milk and cream over low heat, stirring until chocolate is melted. Heat to boiling; reduce heat and simmer 4 minutes, stirring constantly. Stir in milk; heat over low heat, stirring occasionally. Beat with rotary beater until foamy. Top servings with whipped cream. **Eight ⅔-cup servings.**

## FRENCH CHOCOLATE

**⅓ cup semisweet chocolate pieces**
**¼ cup light corn syrup**
**3 tablespoons water**
**½ teaspoon vanilla**
**1 cup chilled whipping cream**
**4 cups milk**

Heat chocolate pieces, corn syrup and water over low heat, stirring until chocolate is melted and mixture is smooth. Stir in vanilla; chill.

In chilled bowl, beat cream until stiff, adding chocolate gradually; beat until mixture mounds when dropped from spoon. Heat milk (do not boil). Fill cups ½ full with cream mixture; fill cups with warm milk and mix. **8 servings.**

*Prepare the chocolate mixture the night before.*

# FOODS THAT GO PLACES

**DIVIDER CARD**

The Betty Crocker Recipe Card Library

# *about* FOODS THAT GO PLACES...

Here's good eating on the go—fixings for picnics, tailgate party food, knapsack snacks for fishermen and cyclists. When you vacation by car, in a camper or afloat, the food you plan and prepare at home to carry along can save you time and money while making sure you and your family eat as well as you would at your own dining table.

Don't forget the joys of open-air cooking over a crackling fire. Bring your ingredients handily pre-measured and wrapped, and assemble them while the man of the family is heating the grill. You'll be the talk of the trailer camp, with savory pizzas, zebra bread and clothespin coffee cake.

Foods that travel by mail are covered here, too—cookies and candies properly wrapped to arrive in good shape at school or army base. America is on the move—why shouldn't your favorite foods come along, too?

Cordially,

Betty Crocker

*Pictured: Grilled Pizzas (back of contents card).*

# FOODS THAT GO PLACES

## CARRY-ALONG FOODS

1. *Bikers' Potluck*
   Walking Salads
   Orange Caramel Cookies
2. *Box Lunch to Go*
   Ham in a Bun
   Cereal Nougat Bars
3. *Cook In, Eat Out*
   Skillet Beef Supper
4. *Dinner Afloat*
   Shrimp Boats
5. *Family Reunion*
   Quantity Potatoes
6. *Happy Traveller Sing-along*
   Potato Doughnuts
7. *Midnight Poolside Supper*
   Chocolate Cherries Jubilee
8. *Pick Up and Go*
   Quick Jambalaya
9. *Tail Gate Stag*
   Olive Surprise Roast
10. *Roadside Lunch*
    Chicken in a Basket
    Potato Salad
11. *Stop 'n Shop Picnic*
12. *Picnic in the Park*
    Pickleburgers
    Mocha Brownie Cake
13. *Très Chic Pic-nique*
    Chilled Cornish Hens
    Blue Cheese-Fruit Salad
14. *Cross-country Ski Snacks*
15. *Soup Feast in the Snow*

## COOKOUT FOODS

*Moonlight Beach Supper**
Grilled Pizzas
Cheese-filled Zebra Bread

16. *First Night at Camp*
    Campstove Stew and Dumplings
17. *Fresh Air Breakfast*
    Campers' Coffee Cake
    Skillet Biscuits
18. *Campsite Quickie*
    Can Opener Chicken
19. *One-pot Meal*
    Huevos Rancheros
20. *Two-pot Meal*
    Corned Beef Stir-up
21. *Dessert Under the Stars*
    Peach Rice Pudding
    Grilled Turnovers
22. *End of the Trail*
    Corned Beef in Foil
23. *Pack Trip Hearties*
    Woodsman's Soup
    Crunchy French Toast

## MAIL-AWAY FOODS†

24. Cranberry Cookies
25. Jewel Cookies
26. Sugar Cookies
27. Surprise Candy Tuck-ins

*Recipes on back of this card.
†For mailing tips, see cards 24 and 25.

# MOONLIGHT BEACH SUPPER

## GRILLED PIZZAS

*Pictured on divider card.*

**2 cups Bisquick baking mix**
**½ teaspoon salt**
**½ cup cold water**
**1 bottle (14 ounces) catsup**
**1 package (3½ ounces) sliced pepperoni**
**2 packages (4 ounces each) shredded mozzarella cheese**
**Oregano leaves**

Mix baking mix, salt and water with fork to soft dough. Knead 5 times on lightly floured surface. Divide dough into 4 parts; roll or pat each part into 8-inch circle.

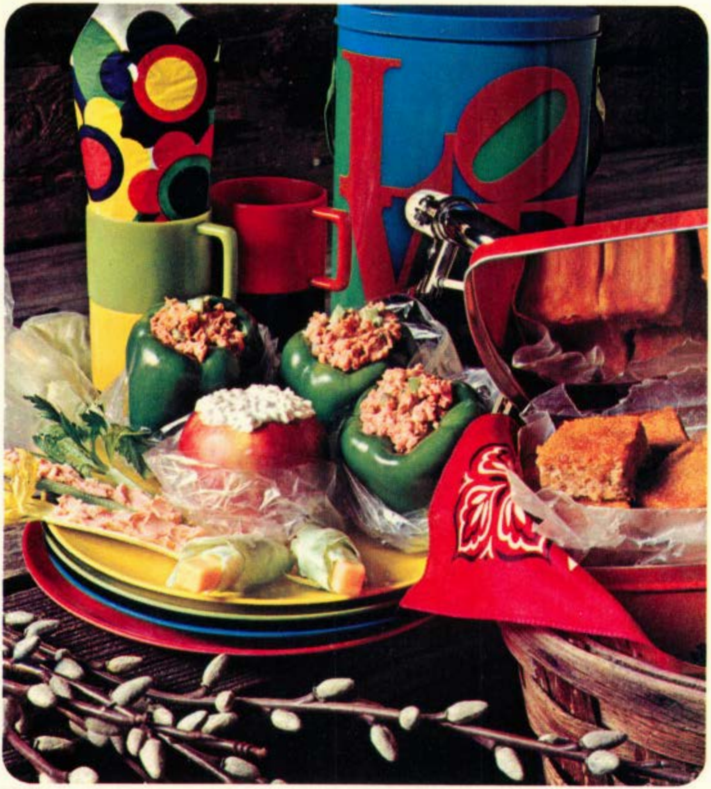
Place circles on grill 5 inches from medium coals. Cook 8 minutes. Turn; spread with catsup and top with pepperoni and cheese. Sprinkle with oregano. Cook 12 to 15 minutes or until edges are brown. **4 servings.**

## CHEESE-FILLED ZEBRA BREAD

Mix 2 cups Bisquick baking mix, ¼ cup sesame seed, ½ teaspoon salt and ½ cup cold water with fork to soft dough. Knead 5 times on lightly floured surface. Divide dough in half; roll or pat each half into rectangle, 12x8 inches. Cut lengthwise in half. Place thin slice Cheddar cheese on half of each strip. Fold over and seal.

Place strips on grill 5 inches from medium coals. Cook 3 to 4 minutes on each side. Cut each strip into 4 pieces; serve hot. **16 pieces.**

# BIKERS' POTLUCK



## WALKING SALADS

- Core an apple, cutting from stem end so that the apple is like a cup. Enlarge hole; stuff with cottage cheese.
- Stuff 3- to 4-inch celery sticks with cheese spread.
- Wrap chunks of cheese in tender cabbage leaves.
- Cut off stem end of green pepper; remove seeds and membranes. Wash inside and outside. Stuff with tuna or salmon salad.

*Wrap your Walking Salads in plastic bags, plastic wrap or aluminum foil.*

## ORANGE CARAMEL COOKIES

**1 cup brown sugar (packed)**
**1 egg**
**1 cup Gold Medal flour***
**⅔ cup finely cut-up peeled orange (about 1 large)**
**½ cup chopped walnuts**
**Orange Glaze (below)**

Heat oven to 350°. Grease baking pan, 9x9x2 inches. In small mixer bowl, beat sugar and egg on high speed 3 minutes. Stir in flour, orange and nuts. Spread in pan. Bake 30 to 35 minutes or until golden brown. While warm, spread with Orange Glaze. Cool. Cut into 1½-inch squares. **36 cookies.**

**Orange Glaze:** Mix 2 tablespoons grated orange peel, ⅓ cup confectioners' sugar and 2 teaspoons water until smooth.

*If using self-rising flour, bake in 325° oven about 35 minutes.

# BOX LUNCH TO GO

## HAM IN A BUN

**1 package (3 ounces) cream cheese, softened**
**2 teaspoons brown sugar**
**¼ teaspoon grated orange peel**
**2 teaspoons orange juice**
**6 hard rye or French rolls**
**1 pound sliced boiled ham**
**1 package (8 ounces) sliced Swiss cheese**

Blend cream cheese, sugar, orange peel and juice. Cut rolls horizontally in half; spread cut sides with cream cheese mixture. Layer ham and cheese slices on cream cheese mixture. Top with remaining halves of rolls. Wrap each sandwich in plastic wrap or bags. **6 sandwiches.**

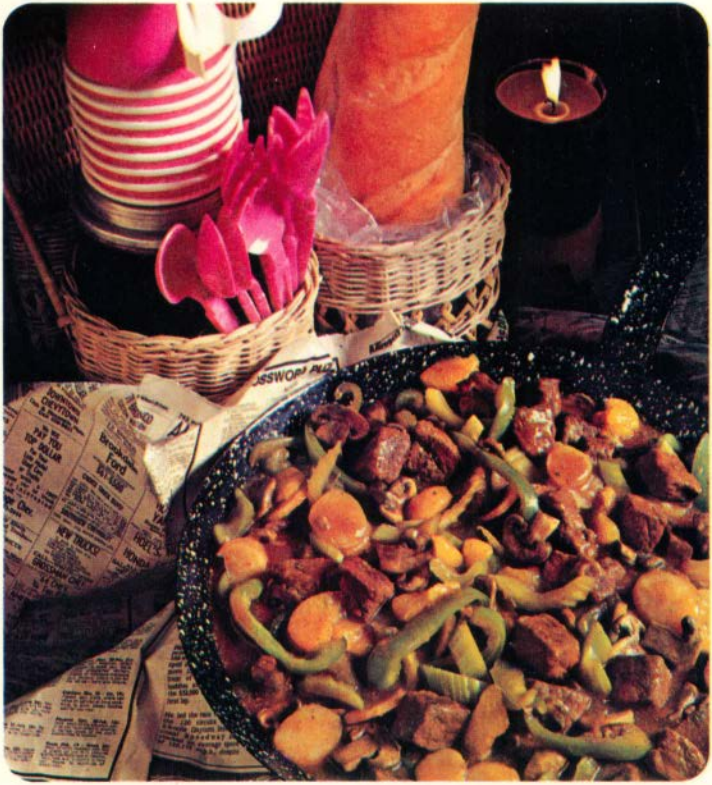
## CEREAL NOUGAT BARS

**3 tablespoons butter**
**32 large or 3 cups miniature marshmallows**
**4 cups Cheerios, Wheaties or Kix cereal**
**½ cup coarsely chopped nuts**
**½ cup shredded coconut**
**4 squares (4 ounces) sweet or semisweet chocolate, melted**

Butter baking pan, 8x8x2 or 9x9x2 inches. Melt butter and marshmallows over low heat, stirring constantly. Remove from heat. Fold in cereal, nuts and coconut.

Pat mixture evenly in pan with buttered back of spoon. Pour chocolate on top; spread in thin layer. Chill about 1 hour or until set. Cut into bars, 2x1 inch. **32 cookies.**

# COOK IN, EAT OUT



# SKILLET BEEF SUPPER

**3 tablespoons shortening**
**2 pounds boneless beef, cut into 1-inch cubes**
**1 small onion, chopped**
**1½ cups water**
**1 can (11 ounces) mandarin orange segments, drained (reserve syrup)**
**⅓ cup soy sauce**
**½ teaspoon ginger**
**2 tablespoons cornstarch**
**¼ cup cold water**
**1 small green pepper, cut into strips**
**½ pound mushrooms, sliced**
**2 cups diagonally sliced celery or celery cabbage (½-inch pieces)**
**1 can (5 ounces) water chestnuts, drained and sliced**

Melt shortening in large skillet. Cook and stir meat and onion in shortening over medium heat until onion is tender. Drain off fat. Add 1½ cups water, the reserved syrup, soy sauce and ginger. Heat to boiling. Reduce heat; cover and simmer 1½ hours or until meat is tender.

Blend cornstarch and ¼ cup water; stir into meat mixture. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir in green pepper, mushrooms, celery and water chestnuts. Cover; cook over low heat 5 to 7 minutes. Just before serving, fold in orange segments. **6 servings.**

*To keep this bubbly-hot for supper-on-the-go, cover tightly and wrap in several thick layers of newspaper.*

# DINNER AFLOAT

## SHRIMP BOATS

**3 large green peppers**
**3 cans (4½ ounces each) shrimp, chilled**
**1 cup chopped celery**
**¼ cup mayonnaise or salad dressing**
**2 tablespoons sweet pickle relish, drained**
**1 teaspoon onion flakes**
**Salt and pepper**

Cut green peppers crosswise in half; remove seeds and membranes. Wash insides and outsides; pat dry. Drain shrimp, rinse with cold water and drain again. Mix with remaining ingredients. Spoon salad into pepper shells. **6 servings.**

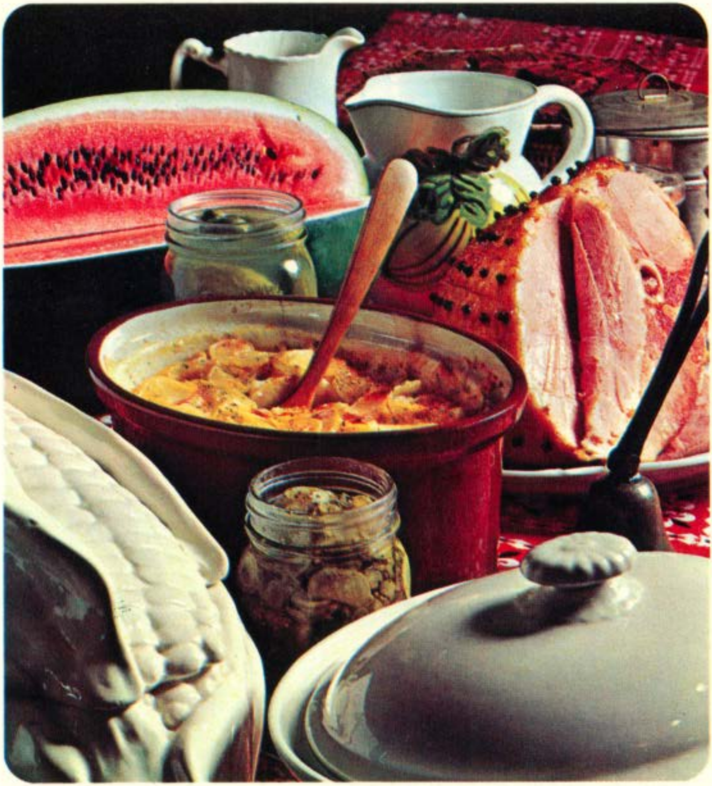
## NO-BAKE CHERRY-DATE SLICES

**½ pound butter or margarine**
**1 pound marshmallows**
**1 package (13¾ ounces) graham cracker crumbs (about 4 cups)**
**2 packages (8 ounces each) chopped dates**
**2½ cups walnuts or pecans**
**2 jars (4 ounces each) maraschino cherries, drained and chopped**

Grease 2 loaf pans, 9x5x3 inches. In top of double boiler over boiling water, melt butter and marshmallows, stirring frequently. In large bowl, mix graham cracker crumbs, dates, nuts and cherries; mix in marshmallow mixture.

Pack evenly in pans. Cover each with piece of greased aluminum foil. Refrigerate at least 1 week. Cut lengthwise in half; wrap in foil. To serve, cut in thin slices.

## FAMILY REUNION



## QUANTITY SCALLOPED POTATOES

- **4 packages of our scalloped potatoes**
- **½ cup butter or margarine**
- **10 cups boiling water**
- **2⅔ cups milk**

Heat oven to 400°. Into each of two ungreased 3-quart casseroles, empty 2 packages potato slices; sprinkle with 2 packets of Seasoned Sauce Mix. Stir in ¼ cup butter or margarine, 5 cups boiling water and 1⅓ cups milk. Bake uncovered 35 to 40 minutes. **24 servings (½ cup each).**

## POTATO SALAD FOR A CROWD

- **8 pounds potatoes**
- **¾ cup finely chopped onion**
- **1 tablespoon plus 1 teaspoon salt**
- **½ teaspoon pepper**
- **1 cup Italian salad dressing**
- **2 cups mayonnaise or salad dressing**
- **2 cups chopped celery**
- **12 hard-cooked eggs, cut up**

Cook unpared potatoes covered in boiling salted water (½ teaspoon salt to 1 cup water) 30 to 40 minutes or until tender; drain. Cool slightly; peel and cut into cubes. Toss with onion, salt, pepper and Italian salad dressing. Cover; chill thoroughly, at least 8 hours.

About 2 hours before serving, add mayonnaise, celery and eggs; toss until well coated. Chill. **24 servings (¾ cup each).**

*Important: Keep potato salad cold during preparation; serve in bowls nested in an ice cube-filled roasting pan; chill any leftover salad at once.*

# HAPPY TRAVELLER SING-ALONG

# POTATO DOUGHNUTS

**Potato Buds instant puffs (enough for 2 servings)**
**3 eggs**
**¾ cup sugar**
**3 tablespoons shortening**
**2 teaspoons vanilla**
**2¾ cups Gold Medal flour***
**4 teaspoons baking powder**
**1 teaspoon salt**
**¼ teaspoon nutmeg**
**¼ teaspoon cinnamon**

Prepare Potato Buds instant puffs as directed on package for 2 servings except—omit butter and salt. Add eggs, sugar, shortening and vanilla; beat thoroughly. Stir in flour, baking powder, salt, nutmeg and cinnamon. Turn onto generously floured board; knead about 10 times. Roll dough ⅓ inch thick. Let rest 20 minutes.

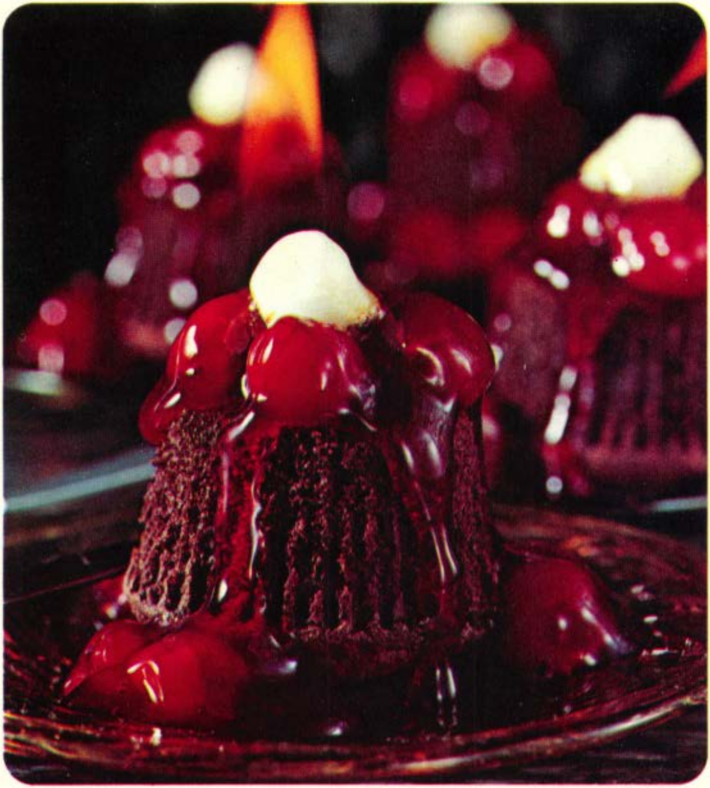
In deep fat fryer, heat fat or oil (3 to 4 inches) to 375 to 380°. Cut dough with floured doughnut cutter. Fry doughnuts until brown; drain. Serve frosted, glazed or sprinkled with sugar. **1½ dozen doughnuts.**

*If using self-rising flour, omit baking powder and salt.

**Orange Doughnuts:** Substitute 1 to 2 tablespoons grated orange peel for the nutmeg and cinnamon. Glaze with Chocolate Icing (below).

**Chocolate Icing:** Divide 1 package of our chocolate fudge frosting mix in half. Heat 3 tablespoons milk and 1½ teaspoons corn syrup. Add to half the frosting mix (dry); beat until smooth. Pour slowly over doughnuts. Icing will set within ½ hour. Reserve remaining frosting mix for future use.

# MIDNIGHT POOLSIDE SUPPER



## SALAD OF THE STATES

**1 cup bite-size pieces lettuce**
**1 cup bite-size pieces romaine**
**½ cup bite-size pieces watercress**
**1½ cups cut-up cooked lobster, crabmeat, shrimp, chicken or turkey**
**½ cup chopped green onions**
**4 large pimiento-stuffed olives, sliced**
**1 grapefruit, pared and sectioned**
**1 ripe medium avocado**
**¼ to ⅓ cup mayonnaise or salad dressing**
**Salt**
**4 large tomatoes**
**Crisp lettuce cups**

In large bowl, toss greens, lobster, onions, olives and grapefruit; chill. Peel avocado and cut into cubes. Add avocado and mayonnaise to lobster mixture; toss. Season with salt. Cut tomatoes into thin slices. Place 3 or 4 slices in each lettuce cup; top with lobster mixture. **4 to 6 servings.**

## CHOCOLATE CHERRIES JUBILEE

Bake cupcakes as directed on 1 package of our sour cream chocolate fudge cake mix. In small bowl, soak about 10 sugar cubes in warm rum. Remove paper baking cups. Pour Cherry-Rum Sauce (below) over cupcakes; place sugar cube on each and ignite immediately.

**Cherry-Rum Sauce:** In saucepan, heat 1 can (21 ounces) cherry pie filling. Remove from heat; stir in ¼ cup rum or 2 tablespoons rum flavoring.

*Freeze leftover cupcakes and refrigerate the sauce for use another time.*

# PICK UP AND GO

## QUICK JAMBALAYA

**1 package (8 ounces) brown and serve sausage links**
**2 cups uncooked instant rice**
**2 cups water**
**1 can (16 ounces) stewed tomatoes**
**1 package (12 ounces) frozen cleaned raw shrimp***
**2 tablespoons instant minced onion**
**2 teaspoons instant chicken bouillon**
**1 teaspoon salt**
**¼ teaspoon thyme**
**¼ teaspoon chili powder**
**⅛ teaspoon cayenne red pepper**
**½ cup frozen chopped green pepper**

Cut sausage links into 1-inch diagonal slices. Place in skillet; brown as directed on package.

Add remaining ingredients except green pepper. Heat to boiling, stirring occasionally. Reduce heat; simmer uncovered 10 minutes, stirring occasionally. Stir in green pepper; heat through. **6 servings.**

*Rinse frozen shrimp under running cold water to remove ice glaze.

*This meal-in-a-skillet moves from range to porch or patio, backyard or beach for a picnic at a moment's notice. For a faraway picnic, keep it hot in a wide-mouth thermos or insulated container.*

# TAIL GATE STAG

## OLIVE SURPRISE ROAST

**4-pound rolled beef rump roast**
**1 jar (4½ ounces) pimiento-stuffed olives, drained**
**3 tablespoons shortening**
**1 large onion, sliced**
**1 can (10¾ ounces) condensed tomato soup**
**1 soup can hot water**

With point of knife, make about 5 deep crisscross gashes in a circle as far in as the middle on each end of meat. Open gashes with finger or spoon; push about 5 olives into each gash. In Dutch oven, brown meat in shortening over medium heat, about 15 minutes.

Place onion slices on meat. Stir together soup and water; pour over meat. Cover tightly; simmer on top of range or in 325° oven 2½ hours or until tender. Cool. Serve chilled. For easier slicing, remove cord from roast and turn roast seam side down. **8 servings.**

*Set out food on your station wagon tail gate or closed car trunk. Slice and serve the cold roast with buttered, fresh onion buns, a crisp autumn Iceberg Salad (below), homemade brownies and lots of hot coffee.*

### Iceberg Salad

In large plastic bag, combine about 3 cups bite-size pieces spinach, about 6 cups bite-size pieces lettuce, ¼ cup chopped green pepper and 1 cup sliced mushrooms; refrigerate. Just before serving, toss with oil and vinegar salad dressing. **8 servings.**

# ROADSIDE LUNCH

## CHICKEN IN A BASKET

| | | | |
|---|---|---|---|
| | **3-pound broiler-fryer chicken, cut up** | **1** | **teaspoon salt** |
| **1¼** | **cups grated Parmesan cheese** | **¼** | **teaspoon pepper** |
| | | **⅓** | **cup butter or margarine, melted** |

Heat oven to 425°. Wash chicken and pat dry. Mix cheese, salt and pepper. Dip chicken into butter, then coat with cheese mixture.

Place chicken skin side down in greased baking pan, 13x9x2 inches. Pour remaining butter over chicken. Bake uncovered 30 minutes. Turn chicken; bake 20 minutes longer or until tender. Cool. Serve chilled. **4 servings.**

## GREEN PEPPERS STUFFED WITH MASHED POTATO SALAD

| | | | |
|---|---|---|---|
| | **Potato Buds instant puffs (enough for 4 servings)** | **1** | **tablespoon instant minced onion** |
| **2** | **hard-cooked eggs, cut up** | **1** | **tablespoon chopped pimiento** |
| **¼** | **cup pickle relish, drained** | **2** | **tablespoons vinegar** |
| | | **4** | **small green peppers** |

Prepare Potato Buds instant puffs as directed on package for 4 servings. Stir in eggs, pickle relish, onion, pimiento and vinegar; chill.

Cut thin slice from stem end of each pepper; reserve slices. Remove seeds and membranes. Wash peppers; pat dry. Just before picnic, spoon potato salad into pepper shells. Top with reserved slices. **4 servings.**

# STOP 'N SHOP PICNIC

# MAKE YOUR OWN SUB SANDWICH

**4 loaves French bread, each about 6 inches long**
**Soft butter or margarine**
**2 to 3 tablespoons thousand island salad dressing or mayonnaise**
**Lettuce leaves**
**2 cans (3⅔ ounces each) smoked salmon, drained**
**4 slices caraway cheese**
**4 slices boiled ham**
**4 slices Provolone cheese**
**8 slices tomato**
**Thin onion slices**
**Dill pickle slices**
**2 cans (3¾ ounces each) sardines, drained, if desired**
**Endive leaves**

Cut loaves horizontally in half. Spread cut sides with butter and salad dressing. Layer lettuce, salmon, caraway cheese, ham, Provolone cheese, tomato, onion and pickle slices and sardines on bottom halves of loaves.

Place endive on sardines and top with remaining halves of loaves. Secure with wooden picks. **4 sandwiches.**

*Bring along a slicing knife and a butter spreader; pick up the food at a store en route to your picnic. Beverage could be your favorite cold pop or a bottle of light wine.*

*Tip for picnic-happy people: your own 2-wheel fold-up grocery cart makes transporting food to and from the picnic a breeze.*

# PICNIC IN THE PARK

## PICKLEBURGERS

**1½ pounds ground beef**
**½ pound ground lean pork**
**1 cup milk**
**2 eggs, beaten**
**3 cups Wheaties cereal**
**2 tablespoons chopped onion**
**1½ teaspoons salt**
**½ teaspoon pepper**
**⅔ cup finely chopped dill pickle**
**¼ cup plus 2 tablespoons dill pickle liquid**
**12 hamburger buns, split and buttered**

Heat oven to 350°. Mix thoroughly all ingredients except pickle, pickle liquid and buns. Shape mixture into 12 patties; place in greased jelly roll pan, 15½x10½x1 inch. Bake uncovered 20 minutes. Mix pickle and pickle liquid; baste patties. Bake 30 minutes longer, basting occasionally. Serve in buns. **12 servings.**

## MOCHA BROWNIE CAKE

**1 package (22.5 ounces) of our fudge brownie mix**
**⅔ cup water**
**2 eggs**
**¼ cup instant coffee**

Heat oven to 350°. Grease baking pan, 13x9x2 inches. Combine brownie mix, ⅓ cup of the water, the eggs and coffee. Beat 1 minute medium speed, scraping side and bottom of bowl frequently. Add remaining water; beat 1 minute. Pour batter into pan. Bake about 30 minutes. While warm, frost with our ready-to-spread frosting.

*Baked burgers with zippy pickle flavor to go along on a picnic in an insulated container. For dessert—chocolate cake made from our brownie mix.*

# TRÈS CHIC PIC-NIQUE

## CHILLED CORNISH HENS

**4 Rock Cornish hens (1 to 1¼ pounds each)**
**Melted butter or margarine**
**⅓ cup sugar**
**1 teaspoon cornstarch**
**⅓ cup soy sauce**
**¼ teaspoon ginger**

Thaw hens if frozen. Heat oven to 350°. Wash hens and pat dry. Place breast side up on rack in open shallow roasting pan; brush with butter. Do not add water. Do not cover. Roast 1 hour, brushing often with butter.

While hens roast, stir together sugar and cornstarch. Blend in soy sauce and ginger. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Cool.

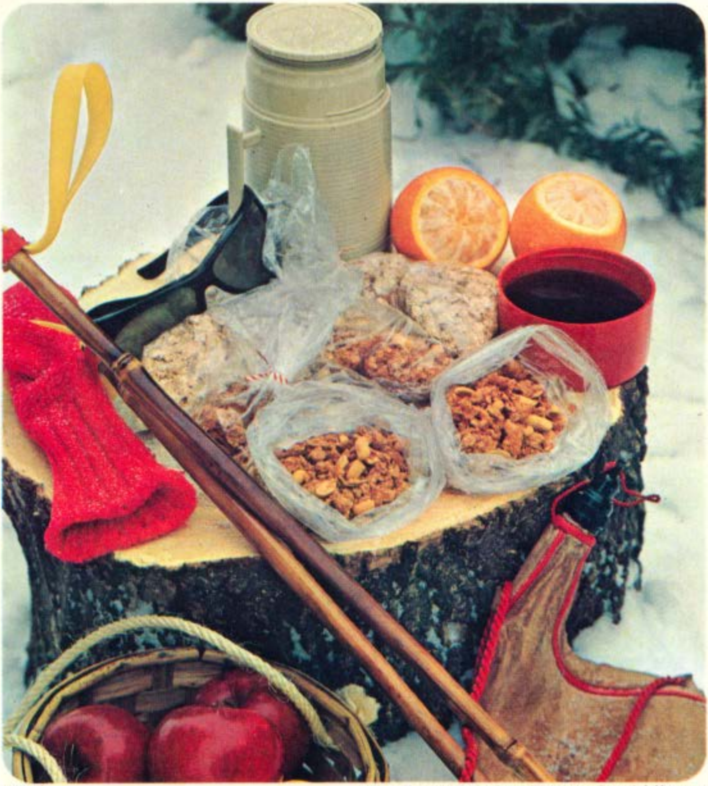
Brush hens with soy mixture. Roast 20 minutes longer, brushing hens 2 more times with soy mixture. Remove from oven; pour remaining sauce over hens. Cool. Serve chilled. **4 servings.**

## BLUE CHEESE-FRUIT SALAD

Cut 1 pineapple into chunks; place in shallow glass dish. Sprinkle with ⅓ cup sugar; cover and chill. Remove pits from ½ pound dark sweet cherries. Arrange crisp lettuce on large platter. Drain pineapple if necessary; place on lettuce with cherries.

Accompany with bowl of crumbled blue cheese and cruet of salad dressing. Pour dressing over fruit and sprinkle with cheese. **4 to 6 servings.**

# CROSS-COUNTRY SKI SNACKS



## NOSE BAG SNACK MIX

**6 cups Total cereal**
**¾ cup brown sugar (packed)**
**1 package (6 ounces) butterscotch pieces**
**1 can (6¼ ounces) peanuts**
**½ cup butter or margarine, melted**

Into large bowl, measure cereal, sugar, butterscotch pieces and peanuts. Mix with hands, coarsely crumbling cereal. Drizzle with butter; toss. Spoon individual servings into small plastic bags. **24 servings (about ¼ cup each).**

## TOASTY OATS SNACK

**6 cups oats**
**2 cups broken walnuts**
**2 cups golden raisins**
**½ cup chopped dates**

Heat oven to 250°. Spread oats and walnuts in ungreased roasting pan. Bake uncovered 1 hour, shaking pan occasionally. Cool. Mix with raisins and dates. Spoon individual servings into small plastic bags. **24 servings (about ⅓ cup each).**

*This quick energy pick-me-up travels light on the trail—tastes great at home, too, on cooked dried fruit or as a crunchy topping for ice cream or pudding.*

# SOUP FEAST IN THE SNOW

## CHILI SOUP

**1 pound ground beef**
**1 tablespoon instant minced onion**
**1 teaspoon salt**
**1 can (15½ ounces) kidney beans**
**1 can (10¾ ounces) condensed tomato soup**
**1 soup can water**
**2 to 3 teaspoons chili powder**

Cook and stir meat, onion and salt until meat is brown. Stir in remaining ingredients; heat to boiling. Pour into wide-mouth thermos. Serve hot in insulated mugs. **4 to 6 servings.**

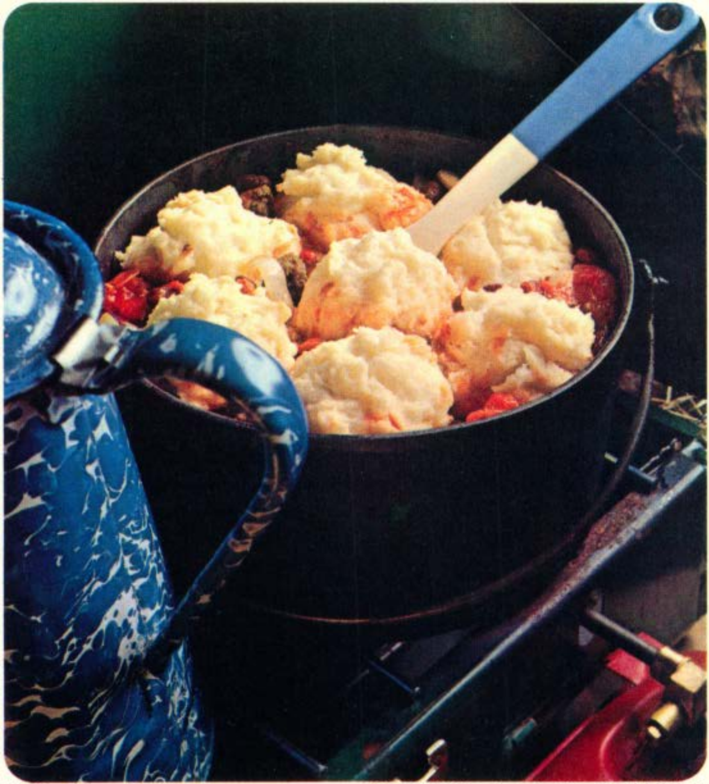
## BLACK BEAN SOUP

**1 can (10½ ounces) condensed black bean soup**
**1 can (10½ ounces) condensed beef broth (bouillon)**
**1 soup can water**

In saucepan, heat all ingredients to boiling, stirring occasionally. Pour into wide-mouth thermos. Serve hot in insulated mugs. **6 servings.**

*At home beforehand, slice and butter crusty loaves of bread and heat in foil. Then take them along with the jugs of soup in an insulated picnic carrier to serve hot on a bright winter day.*

# FIRST NIGHT AT CAMP



# CAMPSTOVE STEW AND DUMPLINGS

**1 pound ground beef**
**2 medium onions, thinly sliced**
**1½ cups coarsely chopped cabbage**
**½ cup diced celery**
**1 can (16 ounces) stewed tomatoes**
**1 can (15½ ounces) kidney beans**
**1 cup water**
**1 teaspoon salt**
**¼ teaspoon pepper**
**1 to 2 teaspoons chili powder**
**Dumplings (below)**

In Dutch oven, cook and stir meat until light brown; drain. Add onion, cabbage and celery; cook and stir until vegetables are light brown. Stir in tomatoes, kidney beans (with liquid), water and seasonings. Heat to boiling. Reduce heat; simmer while preparing dough for Dumplings.

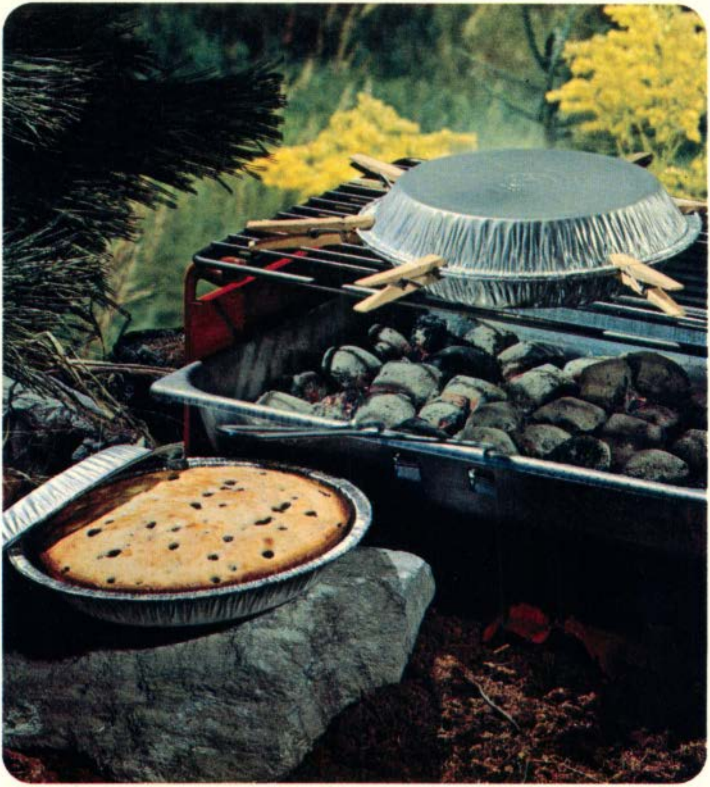
Drop dough by spoonfuls onto simmering stew. Cook uncovered 10 minutes; cover and cook 10 minutes longer. **4 to 6 servings.**

**Dumplings:** Measure 1½ cups Gold Medal flour,* 2 teaspoons baking powder and ¾ teaspoon salt into bowl. Cut in 3 tablespoons shortening until mixture looks like meal. Stir in ¾ cup milk.

*If using self-rising flour, omit baking powder and salt.

*A taste of home for your first night on the road. Chop and combine fresh vegetables ahead of time, measure and package seasonings for the stew and dry ingredients for the Dumplings. Store them all in the Dutch oven, ready to use.*

# FRESH AIR BREAKFAST



## CAMPERS' COFFEE CAKE

Lightly grease two 9-inch foil pie pans. Prepare 1 package of our wild blueberry muffin mix as directed except—pour batter into 1 pie pan. Invert second pan over pan with batter. Secure rims with spring-type clothespins.

Place on grill 4 inches from hot coals. Cook 15 minutes on each side, rotating pans occasionally to insure even baking. **6 to 8 servings.**

## SKILLET BISCUITS

**¼ cup butter**
**Onion salt**
**Garlic salt**
**Paprika**
**2 cups Bisquick baking mix**
**½ cup water**

Melt butter in 9- or 10-inch skillet on grill. Sprinkle butter with onion salt, garlic salt and paprika. Mix baking mix and water with fork to soft dough. Knead 5 times on lightly floured surface. Roll or pat dough ½ inch thick. Cut 10 biscuits.

Arrange biscuits in skillet, turning to coat both sides with seasoned butter. Cover skillet with heavy-duty aluminum foil. Place on grill 4 inches from hot coals. Cook 10 minutes; lift foil to be sure biscuits are not burning. Cook 5 minutes longer or until biscuits are done. Invert biscuits onto serving plate. **10 biscuits.**

# CAMPSITE QUICKIE

## CAN OPENER CHICKEN

**1 can (16 ounces) French-style green beans, drained**
**1 can (10½ ounces) condensed cream of mushroom soup**
**2 cans (5 ounces each) boned chicken**
**1 package (8 ounces) chow mein noodles**

In saucepan on grill, heat beans, soup and chicken. Serve hot chicken mixture over noodles. **4 to 6 servings.**

## HOT ORANGE TEA

**2 jars (4⅔ ounces each) orange-flavored instant breakfast drink**
**1 jar (2 ounces) instant tea**
**½ cup sugar**
**2 packages (.15 ounce each) presweetened lemon soft drink mix**
**1 teaspoon cinnamon**
**½ teaspoon allspice**

Mix all ingredients; store in tightly covered container. To serve, measure 1 teaspoon mix into cup; fill with boiling water.

### Campers' Equipment List

- A length of clothesline to string between two trees.
- Clothespins for hanging jackets, towels and drawstring bags full of equipment—and to weight the edge of the tablecloth on windy days.
- Insulated hot and cold food containers. (North woods campers will bury a cooler in the ground and cover it with pine boughs to keep it cool.)

# ONE-POT MEAL

## HUEVOS RANCHEROS

**2 tablespoons minced onion**
**2 tablespoons salad oil**
**1 can (28 ounces) tomatoes**
**1 can (4 ounces) peeled green chilies, seeded and chopped**
**¼ pound sharp cheese, shredded**
**6 eggs**
**6 tortillas**

Cook and stir onion in oil until tender. Add tomatoes and chilies; heat to boiling. Simmer until thickened, about 20 minutes. Add cheese; stir until melted. Break eggs into sauce; cover and cook gently 10 to 15 minutes or until eggs are set.

While sauce cooks, soften tortillas one at a time by placing over heat on burner or grill about 1 minute. To serve, top each tortilla with cooked egg and generous portion of sauce. **6 servings.**

### Campers' Shopping List

◆ Powdered milk, coffee, cocoa, eggs, breakfast drinks, fruit-flavored drinks.

◆ Instant rice and potato mixes plus soup, biscuit, pancake and muffin mixes.

◆ Freeze-dried foods, individually packaged cereals (to eat from the box), fresh fruits.

*Camping by an icy stream? Use it to chill covered jars of eggs, butter, milk. Build a fence of twigs around your supplies to keep the current from taking them away.*

# TWO-POT MEAL

## CORNED BEEF STIR-UP

**1 package (7 ounces) elbow macaroni**
**¾ cup water**
**⅓ cup nonfat dry milk**
**1 can (12 ounces) corned beef, chopped**
**1 cup shredded process American cheese**
**1 can (10½ ounces) condensed cream of celery soup**
**2 tablespoons instant minced onion**
**1 teaspoon onion salt**
**Chopped green pepper and pimiento**

In saucepan, cook macaroni as directed on package; drain. In large skillet, mix water and milk. Stir in macaroni and remaining ingredients. Heat on grill over medium heat, stirring occasionally, until bubbly. Sprinkle with green pepper and pimiento. **5 servings.**

## CAMPFIRE COFFEE

Heat 2 quarts water to boiling. Mix 1 cup ground coffee, 3 tablespoons cold water and 1 egg, slightly beaten. Tie mixture loosely in large cloth bag, leaving a long cord.

Drop bag into boiling water; immediately remove pot from heat and let stand 5 to 10 minutes. Move sack up and down with cord. Add ⅓ cup cold water; let stand 3 or 4 minutes longer. **8 cups.**

# DESSERT UNDER THE STARS

BIG BOY MFG. CO. INC.

## PEACH RICE PUDDING

**1 can (16 ounces) cling peach halves**
**1 cup uncooked instant rice**
**½ cup water**
**¼ teaspoon salt**
**¼ teaspoon allspice**
**½ cup diced dates**
**6 maraschino cherries**

Drain peaches; reserve ½ cup syrup. In 9-inch foil pan, mix thoroughly reserved peach syrup, the rice, water, salt and allspice. Sprinkle dates on mixture. Top with peach halves cut sides up; place maraschino cherry in each cavity. Cover pan with heavy-duty aluminum foil. Place on grill 4 inches from medium coals. Cook 30 minutes. **4 servings.**

## GRILLED TURNOVERS

**2 of our pie crust sticks, crumbled**
**1 tablespoon plus 1 teaspoon nonfat dry milk**
**¼ cup water**
**1 can (21 ounces) cherry, blueberry or apple pie filling**

Mix pie crust sticks, dry milk and water until dough loses stickiness and cleans bowl. Remove label from unopened can of pie filling; lightly flour side of can. Divide dough into 6 equal parts; roll each part on aluminum foil into 6-inch circle, using floured can as rolling pin.

Place scant 2 tablespoons pie filling on each pastry circle; fold pastry over filling and press edges with fork to seal. Place on grill over medium coals. Cook 10 minutes on each side or until pastry is delicate brown. **6 servings.**

# END OF THE TRAIL

## CORNED BEEF IN FOIL

**2 cans (12 ounces each) corned beef**
**1 head cabbage**
**¾ cup water**
**3 tablespoons nonfat dry milk**
**¼ teaspoon coarsely ground pepper**

Cut corned beef into 6 pieces. Wash cabbage; cut into 6 wedges. Mix water and dry milk. Make six 14-inch squares of double thickness heavy-duty aluminum foil.

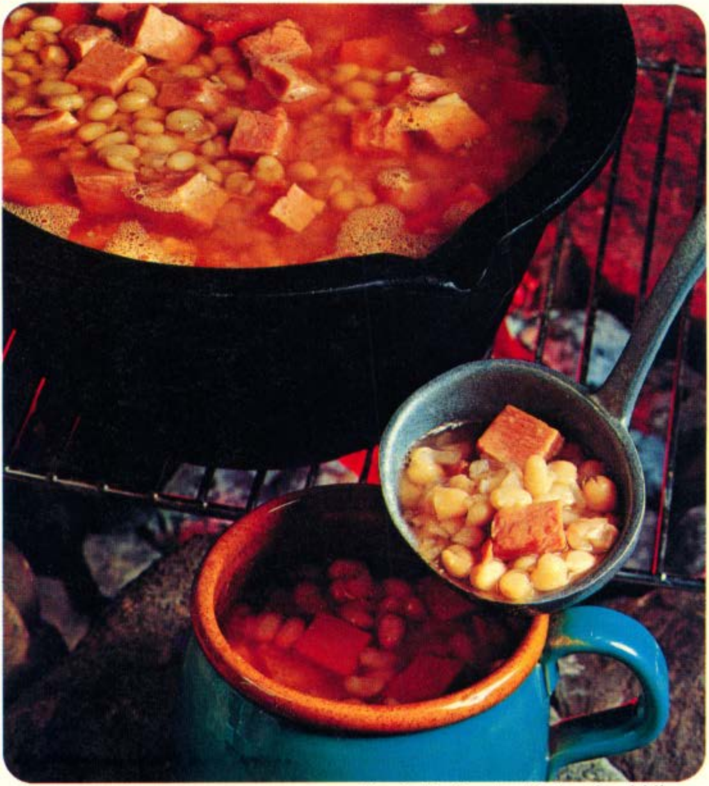
On each square, place one piece corned beef and one wedge cabbage. Pour 2 tablespoons liquid between cabbage leaves in each serving. Sprinkle with pepper. Fold foil over and seal securely. Place foil packets directly on medium coals. Cook 30 minutes, turning once. **6 servings.**

## HUSH PUPPIES

**2¼ cups cornmeal**
**1 teaspoon salt**
**2 teaspoons onion flakes**
**¾ teaspoon soda**
**1½ cups buttermilk**
**Butter or margarine**

In bowl, mix cornmeal, salt, onion flakes and soda. Add buttermilk; mix well. Heat fat or oil (1 inch) to 375°. Drop batter by spoonfuls into hot fat. Fry until brown, about 2 minutes. Serve immediately with butter. **About 24 Hush Puppies.**

# PACK TRIP HEARTIES



## WOODSMAN'S SOUP

**1½ pound canned ham (the non-refrigerated type), cut into cubes**
**2 boxes (10 ounces each) pre-cooked beans**
**¼ cup instant minced onion**
**1 tablespoon sugar**
**1½ teaspoons salt**
**1 teaspoon each celery salt, onion powder and chili powder**
**10 cups water**

In large saucepan, heat all ingredients to boiling, stirring occasionally. Simmer 30 minutes. **10 servings (about 1 cup each).**

## CRUNCHY FRENCH TOAST

**6 slices bread, ½ inch thick**
**Enough dried egg for 2 eggs**
**1 cup Wheaties cereal, crushed**
**Confectioners' sugar or syrup**

Trim crusts from bread; cut slices lengthwise into rectangles. Reconstitute dried egg. Dip bread slices into egg, then into cereal. Fry until golden brown in lightly greased skillet or griddle over campfire or on grill over medium coals. Sprinkle with sugar. **4 to 6 servings.**

*Measure ingredients for each meal and package in individual plastic bags, then put them all in a large bag with the recipe directions. They will be easy to carry and ready to use when you reach camp.*

# CRANBERRY COOKIES

## CRANBERRY COOKIES

**½ cup butter or margarine, softened**
**1 cup granulated sugar**
**¾ cup brown sugar (packed)**
**¼ cup milk**
**2 tablespoons orange juice**
**1 egg**
**3 cups Gold Medal flour***
**1 teaspoon baking powder**
**½ teaspoon salt**
**¼ teaspoon soda**
**1 cup chopped nuts**
**2½ cups coarsely chopped frozen cranberries**

Heat oven to 375°. Cream butter, granulated sugar and brown sugar. Stir in milk, orange juice and egg. Mix in remaining ingredients. Drop dough by teaspoonfuls about 2 inches apart onto greased baking sheet. Bake 10 to 15 minutes. **11 dozen cookies.**

*If using self-rising flour, omit salt and soda.

### Wrapping and Packing Cookies for Mailing

- Wrap cookies separately or back to back in plastic wrap or bags, aluminum foil or waxed paper. Tape or tie with yarn or ribbon.
- Pack them in coffee cans or other containers with lids. Fill almost to top, padding with crushed paper to prevent shaking and breakage.
- Line a strong packing box with aluminum foil. For filler, use crumpled newspaper. *Do not use popcorn or cereal products as filler*. They can absorb noxious fumes and become unsafe to eat.
- Address your package in large legible print. Protect the address with transparent tape to prevent water marks.

# JEWEL COOKIES

# JEWEL COOKIES

**⅓ cup shortening**
**¼ cup sugar**
**½ cup molasses**
**1 egg**
**1½ cups Gold Medal flour***
**½ teaspoon soda**
**¼ teaspoon salt**
**1 teaspoon cinnamon**
**1 teaspoon mace**
**1 teaspoon nutmeg**
**¼ teaspoon ginger**
**¼ teaspoon allspice**
**2½ cups candied fruit (about 1 pound)**
**2 cups coarsely chopped nuts**

Heat oven to 325°. Mix thoroughly shortening, sugar, molasses and egg. Stir in remaining ingredients. Drop dough by teaspoonfuls about 1 inch apart onto lightly greased baking sheet. Bake 12 to 15 minutes. **About 6 dozen cookies.**

*If using self-rising flour, omit soda and salt.

## Mail-away Cookie Tips

- Each time you bake cookies for your family, take out a dozen and freeze them until you have a variety to mail.
- Our brownie and date bar mixes make good cookie travellers. Wrap each cookie separately or bake dough in 8- or 9-inch square disposable foil pans, following package directions. Cut into squares, then wrap the entire pan securely to pack.

# SUGAR COOKIES

# SUGAR COOKIES

- **¾ cup shortening (part butter or margarine, softened)**
- **1 cup sugar**
- **2 eggs**
- **1 teaspoon vanilla or ½ teaspoon lemon extract**
- **2½ cups Gold Medal flour***
- **1 teaspoon baking powder**
- **1 teaspoon salt**

Mix thoroughly shortening, sugar, eggs and vanilla. Blend in flour, baking powder and salt. Cover dough; chill at least 1 hour.

Heat oven to 400°. Roll dough ⅛ inch thick on lightly floured cloth-covered board. Cut into desired shapes with cookie cutters. Place on ungreased baking sheet. Bake 6 to 8 minutes or until very light brown. **About 4 dozen 3-inch cookies.**

*Do not use self-rising flour in this recipe.

**Butterscotch Sugar Cookies:** Substitute brown sugar for the sugar and add 1 cup chopped black walnuts.

**Filled Sugar Cookies:** Before baking, put cookies together in pairs with 1 teaspoon of a favorite fruit filling or a chocolate mint wafer. Press edges together with tines of fork. **About 2 dozen cookies.**

*To avoid crumbling and breakage, cut these cookies with rounded, not pointed cutters. Wrap cookies back to back or cut them only slightly smaller in circumference than a soup or fruit juice can. Then stack baked cookies, wrap and place in can to mail.*

## SURPRISE CANDY TUCK-INS

## RIBBON FUDGE

**2 tablespoons butter**
**3 tablespoons water**
**1 package of our chocolate fudge frosting mix**
**2 tablespoons butter**
**2 tablespoons plus 1 teaspoon water**
**1 package of our golden caramel frosting mix**
**½ cup chopped pecans**

Butter foil pan, 8x8x2 inches. In top of double boiler, melt 2 tablespoons butter in 3 tablespoons water. Stir in chocolate frosting mix (dry) until smooth. Heat over rapidly boiling water 5 minutes, stirring occasionally. Spread in pan.

Repeat with remaining butter, water and frosting mix; stir in nuts. Spread caramel mixture over chocolate mixture. Cool until firm. Wrap pan in foil, ready to be cut on arrival. **About 8 dozen candies (1x½ inch).**

**Citrus Ribbon Fudge:** Omit pecans. Substitute our orange frosting mix for the chocolate fudge frosting mix and our lemon frosting mix for the golden caramel frosting mix. Increase the 2 tablespoons plus 1 teaspoon water to 3 tablespoons water.

## CREAMY CARAMELS

Butter baking pan, 8x8x2 inches. Mix 1 package of our butter pecan frosting mix (dry), ½ cup butter, 1 cup light cream and ½ cup light corn syrup. Cook over medium heat, stirring occasionally, to 250° on candy thermometer. Pour into pan. Cool. Invert pan on board; cut candy into 1-inch squares. **About 5 dozen candies.**

# RECIPES CHILDREN CAN MAKE

Play
Play
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Play

The Betty Crocker Recipe Card Library

# *about* RECIPES CHILDREN CAN MAKE...

Children just naturally love to cook. To them a kitchen is a scene of endless fascination. When they can create a special treat for Father, give a mother who works a helping hand or join in plans for guests or a party, they're in seventh heaven.

By all means, encourage them. You can hardly begin too young, with boys as well as girls. It will soon become second nature for them to be "handy in the kitchen," to respect and understand fine food and to follow good kitchen techniques with safety and common sense.

Begin with the easy and fun-to-prepare recipes on these cards. For ages 8 to 12, here are foods from simple beverages to picnic treats, salads, desserts and party cakes to full instructions on putting together an appetizing meal for all the family. There is even a recipe for kitchen crafts—making and baking holiday decorations from flour clay.

Most especially, it's nice to know that all these recipes were tested and approved by a panel of boys and girls in their own kitchens at home and enthusiastically approved by their mothers, too.

Cordially,

Betty Crocker

*Pictured: Christmas Crafts (back of contents card).*

# RECIPES CHILDREN CAN MAKE

## FUN TO MAKE

Christmas Ornaments*
1. Kitchen Tips
   How to Measure
   How to Begin Cooking
   Safety Tips

## MEATS AND MAIN DISHES

2. Chicken Drumsticks, Oven-fried
3. Cranberry Pancake Supper
4. Cube Steak Haystacks
5. Eggs in a Frame
   Breakfast Punch
6. Pizza with a Hamburger Crust
7. Polka-dotted Macaroni and Cheese
8. Pork Chop Dinner
9. Taco Lunch
10. Tuck Away Beef Loaf

## VEGETABLES AND SALADS

11. Fun with Vegetables
    Snow Peas and Carrots
    Mint-glazed Carrots
12. Molded Salads
    Sunshine Salad
    Cinnamon-Applesauce Salad
13. Relish Kabobs
14. Speedy Salad Combinations

## BREADS AND SANDWICHES

15. Apple Bread
16. Butter Sticks
17. Cheese Dreams
18. Hot Dog Cheesies
19. Pigs in Blankets
20. Sandwiches of All Sizes
    Little John Silvers
    Raisin-Orange-Peanut Butter

## DESSERTS AND SNACKS

21. Candy Dandies
22. Celebration Cakes
    Easter Cake
    Heart Cake
23. Cherry Buttercakes
24. Frozen Desserts
    Butterscotch Frosties
    Chocolate Confetti Balls
25. More Frozen Desserts
    Jiffy Gel Sundaes
    Strawberry-Banana Shake
26. Paintbrush Cookies
27. Sparkling Sodas
    Grape Ice-cream Soda
    Blushing Pink Soda
    Molasses-Peppermint Soda

*Recipe on back of this card; pictured on divider card.

# CHRISTMAS ORNAMENTS

| | |
|---|---|
| Mix well with hands in large bowl . . . . . . . . . . . . . . . . . . . . | **4 cups Gold Medal flour**<br>**2 cups salt**<br>**1 teaspoon powdered alum**<br>**1½ cups water** |

If dough is too dry, work in 1 tablespoon water with hands. Dough can be colored by dividing into several parts and kneading a drop or two of food color into each part. Roll or mold as you wish (see below).

**To roll:** Roll dough ⅛ inch thick on lightly floured board. Cut with cookie cutters dipped in flour. With end of plastic straw dipped in flour, make a hole in each ¼ inch from top for hanging. (Shake the dots of dough from the straw and press onto ornaments for decorations or onto gingerbread boys for buttons or eyes.)

**To mold:** Shape dough no more than ½ inch thick into figures such as flowers, fruits, vegetables or animals. Insert a fine wire in each for hanging.

Heat oven to 250°. Place ornaments on ungreased baking sheet. Bake about 30 minutes. Turn ornaments over if possible. Bake about 1½ hours longer or until completely hard and dry. Remove from baking sheet; cool.

When cool, sand lightly with fine sandpaper until smooth. Paint with plastic-based poster or acrylic paint. (Do not forget to paint sides and backs of ornaments.) Allow paint to dry. Brush ornaments with clear shellac. **About 5 dozen 2½-inch ornaments.**

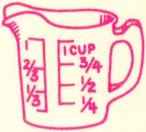
# KITCHEN TIPS

## CAREFUL MEASUREMENTS MEAN GOOD RESULTS

*For measuring, you will need*

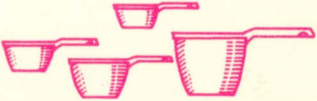
### 1. Glass measuring cup

Use for measuring liquids. Set the cup on the counter, pour in liquid and bend down to check the correct amount at eye level.



### 2. Dry measuring cups

Use for measuring flour, sugar, shortening and chopped foods.



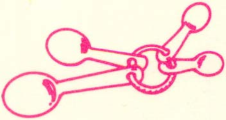
(¼, ⅓, ½, and 1 cup sizes)

**Pack** and level with spatula, brown sugar, shortening, butter or margarine.

**Dip** and level with spatula, white sugar and flour.

### 3. Measuring spoons

Use for measuring salt, baking powder, soda, cornstarch, spices and vanilla.



(¼, ½, 1 teaspoon, and 1 tablespoon sizes)

## BEFORE YOU START TO COOK

- Ask your mother when you can try some of these recipes.
- Wear an apron; wash your hands.
- Read the recipe all the way through.
- Take out all the pans and utensils you will need.
- Take out all ingredients and measure them.

Now you are ready to begin. Follow the recipe directions carefully. (See measuring tips on front of this card.) Good luck!

## TIPS FOR SAFETY FIRST

- Be sure your mother is in the kitchen when you cook.
- Ask your mother to help you use sharp knives, can opener, electric mixer or broiler.
- Ask her to measure and pour very hot liquids for you.
- When you pare vegetables, always point the sharp edge of the knife away from your hands.
- When you chop or slice foods, use a wooden cutting board.

## WHEN YOU ARE THROUGH COOKING

- Wash your cooking dishes, put them away, wash the counters and leave the kitchen clean and neat.
- Check the range to be sure the oven and surface units are turned off.

# CHICKEN DRUMSTICKS, OVEN-FRIED

## CHICKEN DRUMSTICKS, OVEN-FRIED

| | |
|---|---|
| Heat oven to 425°. | |
| Melt in small pan and set aside | **⅓ cup shortening** |
| Mix in paper bag | **¼ cup Gold Medal flour**<br>**½ teaspoon salt**<br>**½ teaspoon paprika**<br>**⅛ teaspoon pepper** |
| Wash and pat dry | **2 pounds chicken legs** |

Put 3 or 4 chicken pieces at a time in paper bag and shake to coat chicken with flour mixture.

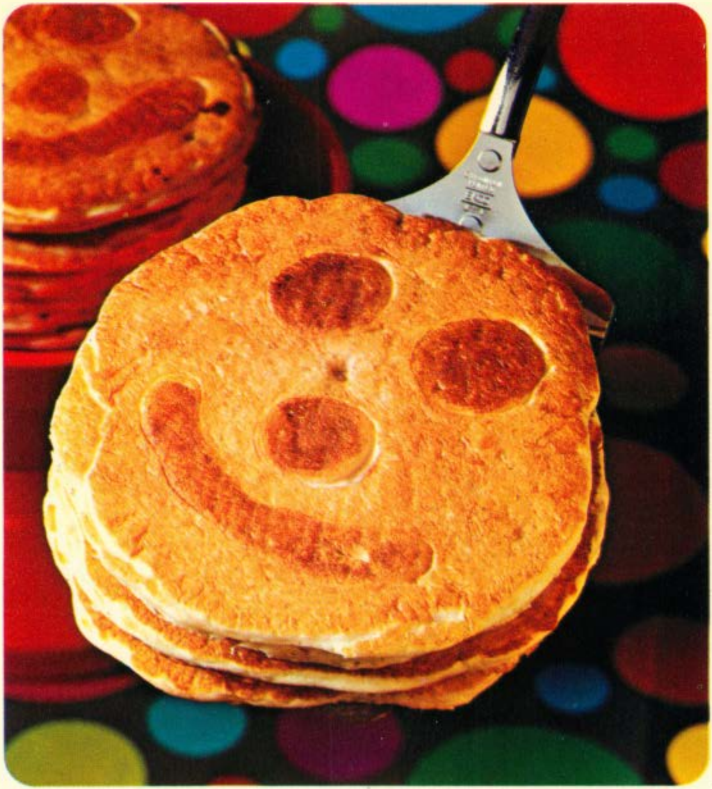
Arrange chicken in a single layer in ungreased baking pan, 13x9x2 inches. Drizzle the melted shortening on chicken. Bake uncovered 45 minutes or until chicken is tender. **4 to 6 servings.**

*With Chicken Drumsticks, serve Baked Potatoes (below), cooked frozen mixed vegetables and a sliced tomato and cucumber salad on lettuce. For dessert, open a can of chilled ready-to-serve chocolate pudding.*

### Baked Potatoes

Heat oven to 425°. Rub skins of 4 to 6 medium baking potatoes with shortening for softer skins. Prick with fork to let steam escape during baking. Bake 45 to 60 minutes or until soft.
**4 to 6 servings.**

# CRANBERRY PANCAKE SUPPER



# CRANBERRY PANCAKES

Make Cranberry Syrup (below).

| | |
|---|---|
| Beat with rotary beater in medium bowl until smooth . . . . . . . . . . . . . . . . | **2 cups Bisquick baking mix**<br>**1 egg**<br>**1 cup milk** |
| Fold in . . . . . . . . . . . . . . . . . . . . . . . . . . | **½ cup jellied cranberry sauce, cut up*** |

Pour batter by ¼ cupfuls onto hot griddle. Turn when bubbles appear. Bake other side until golden brown. Serve with Cranberry Syrup. **About eighteen 4-inch pancakes.**

| | |
|---|---|
| **Cranberry Syrup:** Heat in saucepan . . | **1½ cups jellied cranberry sauce***<br>**2 tablespoons light corn syrup** |

*For this recipe you will need 1 can (16 ounces) jellied cranberry sauce.

**Freckle Face Pancakes:** Drizzle a small amount of batter from a teaspoon onto hot griddle to make funny eyes, nose and mouth. When they puff up, pour about ¼ cup batter over them. Turn when bubbles appear. Bake other side until golden brown.

*A big treat with brown 'n serve sausages you just heat to eat and a pitcher of ice-cold milk!*

# CUBE STEAK HAYSTACKS

# CUBE STEAK HAYSTACKS

Prepare as directed on package . . **1 package of our hash brown potatoes with onions**

Set hash browns aside.

Melt in another large skillet . . . . . **2 tablespoons shortening**
Place in skillet . . . . . . . . . . . . . . . . . **6 cubed beef steaks**

Cook steaks over medium heat 3 to 5 minutes on each side or until brown. Take skillet from heat.

Season steaks with . . . . . . . . . . . . **½ teaspoon salt**
Spread each steak with . . . . . . . . . **2 teaspoons catsup**
Top each steak with . . . . . . . . . . . **½ cup of the cooked hash browns**
**1 to 2 tablespoons shredded Cheddar cheese***

Return skillet to heat. Cover and cook over low heat 2 to 3 minutes or until cheese is melted. **6 servings.**

*For this recipe you will need 1 package (4 ounces) shredded Cheddar cheese.

*Serve with carrot curls and Bugs on a Log (celery sticks filled with peanut butter with raisins on top).*

# EGGS IN A FRAME

## EGGS IN A FRAME

For each serving, cut out with biscuit
cutter or knife ......................... **center of 1 slice bread**
Spread both sides of bread with ....... **soft butter**

Melt in skillet over medium heat....... **1 tablespoon butter**

Brown bread slice in skillet over medium-high heat. Turn bread over.

Break into a measuring cup or saucer ... **1 egg**

Carefully slip the egg into the hole in the bread slice. Lower heat; cover skillet and cook until egg white is set. Sprinkle egg with salt. Remove from pan with large spatula or pancake turner.

*Spread both sides of the "holes" from the bread with butter and cook in the skillet with the Eggs in a Frame until crusty and golden. Serve all with a pitcher of Breakfast Punch (below).*

### Breakfast Punch

Mix in a pitcher ................. **2 cups chilled orange juice**
**1 cup chilled lemon juice**
**4 cups chilled apple cider**
**½ cup sugar**

Stir until sugar is dissolved. Pour over ice cubes in tall glasses.
**7 or 8 servings (about 1 cup each).**

# PIZZA WITH A HAMBURGER CRUST

# PIZZA WITH A HAMBURGER CRUST

Heat oven to 425°.

| | |
|---|---|
| Mix with spoon in large bowl | **1 pound ground beef**<br>**½ cup dry bread crumbs**<br>**1 teaspoon salt**<br>**½ teaspoon oregano** |
| Stir in | **½ cup tomato sauce*** |

Spread meat mixture in ungreased 10-inch pizza pan or on the bottom and side of 10-inch pie pan.

| | |
|---|---|
| Pour on top | **½ cup tomato sauce*** |
| Spread on tomato sauce | **1 can (8 ounces) kidney beans, drained** |
| Cut into strips | **3 slices Cheddar or mozzarella cheese** |

Arrange cheese strips in crisscross design on beans. Bake uncovered 20 minutes. **4 servings.**

*For this recipe you will need 1 can (8 ounces) tomato sauce.

*Buy dry bread crumbs, ready to measure, or toast bread till dry, then crumble with a rolling pin or tear into tiny pieces*

# POLKA-DOTTED MACARONI AND CHEESE

## POLKA-DOTTED MACARONI AND CHEESE

Heat oven to 375°.

| | |
|---|---|
| Cook as directed on package . . . . . | **1 package (6 or 7 ounces) macaroni** |

Drain the macaroni and pour into ungreased baking dish, 10x6x1½ inches.

| | |
|---|---|
| Stir into macaroni . . . . . . . . . . . . . . . | **1 can (10¾ ounces) condensed Cheddar cheese soup**<br>**½ cup milk**<br>**1 teaspoon Worcestershire sauce** |
| Cut crosswise into very thin slices . . | **2 frankfurters** |

Arrange frankfurters on top of macaroni mixture. Bake uncovered 25 minutes or until hot and bubbly. **4 to 6 servings.**

*Makes a delicious supper with Tossed Green Salad (below) and a bowl of apples and bananas for dessert.*

### Tossed Green Salad

Tear ½ head lettuce into bite-size pieces. Slice 1 stalk celery, 1 carrot and a few radishes. Put all the vegetables in a large salad bowl. Pour about ¼ cup French salad dressing over vegetables and toss until they are coated with dressing. **4 servings.**

# PORK CHOP DINNER

# PORK CHOP DINNER

Trim fat from .................... **6 pork chops, ½ inch thick**

Grease large skillet with fat. Cook chops in skillet over medium heat until brown on both sides. Drain off fat.

Sprinkle chops with ............. **1 teaspoon salt**
Top each chop with ............. **1 onion slice**
Stir together in bowl ............. **1 can (6 ounces) frozen orange juice concentrate, thawed**
**¼ cup brown sugar (packed)**
**½ teaspoon allspice**
**3 tablespoons lemon juice**
**¾ cup water**

Pour orange juice mixture into skillet. Heat to boiling. Lower heat; cover and simmer 25 minutes.

Arrange on pork chops .......... **1 can (23 ounces) vacuum-pack sweet potatoes, drained**
**6 thin orange slices**

Cover; cook 15 minutes longer or until potatoes are heated through. **4 to 6 servings.**

*For a family celebration, serve this skillet dinner with crisp relishes and ice-cream sundaes.*

# TACO LUNCH

# TACO LUNCH

| | |
|---|---|
| Cook and stir in medium skillet over medium heat until brown . . . | **1 pound ground beef** |
| Spoon off extra fat. | |
| Stir in . . . | **2 cans (8 ounces each) tomato sauce**<br>**¼ cup instant minced onion**<br>**1 teaspoon garlic salt**<br>**½ teaspoon chili powder**<br>**⅛ teaspoon pepper** |
| Simmer uncovered 15 minutes. | |
| While sauce simmers, heat as directed on package . . . | **10 taco shells** |
| Shred (cut into long thin pieces) . . | **enough lettuce to fill 1½ cups**<br>**enough natural Cheddar cheese to fill ⅔ cup** |
| Chop . . . | **enough tomato to fill ⅔ cup** |
| Fill taco shells with meat mixture. | |
| Top each with . . . | **1 handful shredded lettuce**<br>**1 tablespoon shredded natural Cheddar cheese**<br>**1 tablespoon chopped tomato** |

Serve with bottled hot sauce. **10 servings.**

*Yummy "go-with's" for a Taco Lunch are pineapple slices topped with cottage cheese and cookies from the cookie jar.*

# TUCK AWAY BEEF LOAF

# TUCK AWAY BEEF LOAF

Heat oven to 350°.

| | |
|---|---|
| Beat slightly with fork in large bowl | **1 egg** |
| Finely chop | **enough onion to fill ¼ cup** |
| Add to the egg and mix well | **the chopped onion** |
| | **1½ pounds ground beef** |
| | **1 cup dry bread crumbs** |
| | **1¼ cups milk** |
| | **1¼ teaspoons salt** |
| | **¼ teaspoon pepper** |
| | **1 tablespoon Worcestershire sauce** |
| | **1 tablespoon catsup** |
| | **1 tablespoon horseradish** |

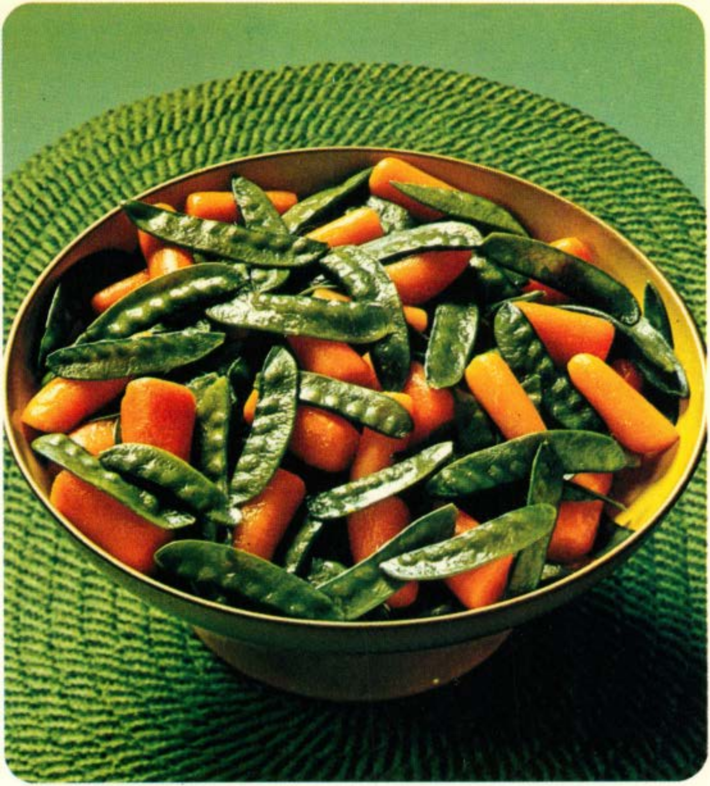
Spread half the meat mixture in ungreased loaf pan, 9x5x3 inches.

| | |
|---|---|
| Put on meat mixture | **3 peeled hard-cooked eggs** |

Cover with remaining meat mixture. Pat top of loaf to make smooth. Bake uncovered 1½ hours. **6 servings.**

**Tuck Away Baby Beefies:** Shape meat mixture into 8 small loaves, each about 3x2x1 inch. Push large pimiento-stuffed olives into centers of loaves. Place loaves in ungreased baking pan, 13x9x2 inches. Bake uncovered 45 minutes. **6 to 8 servings.**

# FUN WITH VEGETABLES



## SNOW PEAS AND CARROT NUGGETS

Cook as directed on package . . . . . **1 package (6 ounces) frozen Chinese pea pods**
**1 package (10 ounces) carrot nuggets frozen in butter sauce in cooking pouch**

Drain the pea pods and put in serving dish.

Mix with . . . . . . . . . . . . . . . . . . . . . **the cooked carrots**
**2 teaspoons lemon juice**

**4 servings.**

## MINT-GLAZED CARROTS

Heat to boiling in saucepan,
stirring constantly . . . . . . . . . . . . . . **1 can (16 ounces) whole or sliced carrots, drained**
**2 tablespoons sugar**
**2 tablespoons butter**
**2 teaspoons mint jelly**

Lower heat; simmer 2 to 3 minutes, stirring once or twice, until carrots are glazed (shiny) and heated through. **4 servings.**

# MOLDED SALADS

## SUNSHINE SALAD

Empty into small bowl ............ **1 package (3 ounces) lemon-flavored gelatin**
Add ............................ **1 cup boiling water**
Stir until gelatin is dissolved.
Stir in ......................... **½ cup cold water**
**⅛ teaspoon salt**
**1 can (8¾ ounces) crushed pineapple (with syrup)**
Chill until mixture is slightly thickened.
Shred (cut into long thin pieces) .... **enough carrot to fill ½ cup**

Fold into gelatin mixture. Pour into 4-cup mold or baking pan, 8x8x2 inches. Chill until set. Serve the salad in the mold or cut into squares. **6 servings.**

## CINNAMON-APPLESAUCE SALAD

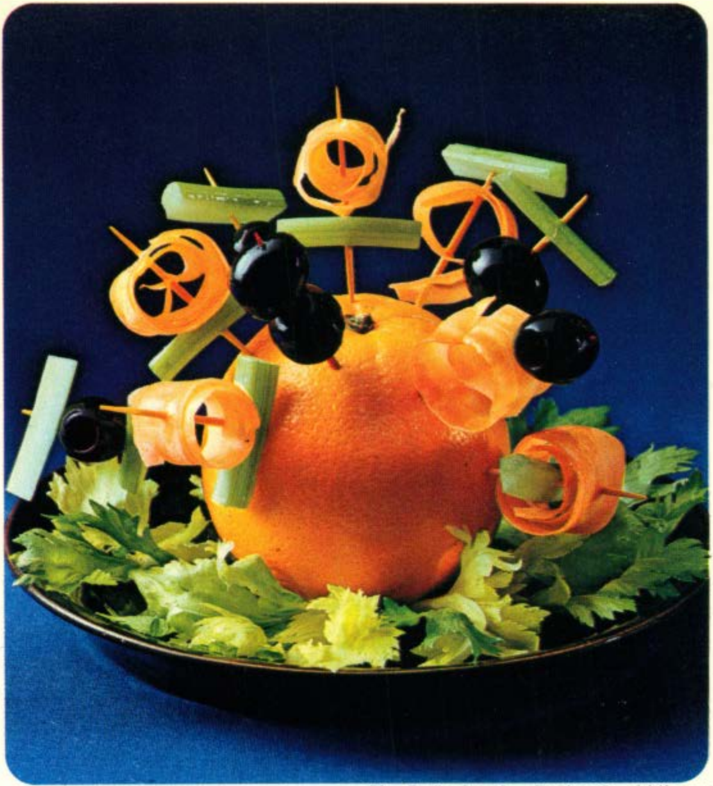
Empty into small saucepan ........ **½ cup red cinnamon candies**
**½ cup water**

Heat over medium heat, stirring until candies are melted.

Add........................... **1 package (3 ounces) lemon-flavored gelatin**
Stir until gelatin is dissolved.
Stir in ........................ **1½ cups applesauce**

Pour into baking pan, 8x8x2 inches. Chill until firm. Cut into squares. **6 servings.**

# RELISH KABOBS



## RELISH KABOBS

| | |
|---|---|
| Cut lengthwise into strips | **1 carrot** |
| Cut into short narrow pieces | **1 stalk celery** |

Roll up each carrot strip and fasten with wooden pick. Put some of the celery sticks on picks with the carrot strips. Put pitted ripe olives and celery sticks on more wooden picks. Put pitted ripe olives on more wooden picks.

| | |
|---|---|
| Arrange in a circle on a plate | **celery leaves** |
| Place on the leaves | **1 large orange** |

Poke wooden picks with relishes into the orange. If you wish, put Radish Roses (below) and Celery Curls (below) around the orange. **4 servings.**

*Cut a thin slice from the bottom of the orange so that it will stand upright and steady on the plate.*

**Radish Roses:** Cut off root end from large radishes. Carefully cut thin "petals" around radishes, cutting from root end almost to stem end. Place radishes in a bowl of ice and water to open the "petals."

**Celery Curls:** Cut stalks of celery into short pieces. Carefully slit both ends of pieces into short narrow strips, cutting almost to the centers. Place celery in bowl of ice and water to curl ends.

# SPEEDY SALAD COMBINATIONS

## FRUIT-PEANUT SALAD

| | |
|---|---|
| Finely chop | enough salted peanuts to fill ¼ cup |
| Roll in the peanuts | 3 banana chunks |
| Arrange on a plate | crisp lettuce leaves |
| Arrange on the lettuce | the nutty banana chunks |
| | 3 apple slices |
| | ¼ cup mandarin orange segments |
| Sprinkle with | cut-up maraschino cherries and grapes |

**1 serving.**

## FRUIT RING

| | |
|---|---|
| Arrange on a plate | crisp lettuce leaves |
| Put on the lettuce | 1 canned pineapple ring |
| Fill the ring with | strawberries, peach slices |

**1 serving.**

## PINEAPPLE-RAISIN-CARROT SALAD

| | |
|---|---|
| Cut into penny-thin slices | 1 raw carrot |
| Mix with | ⅓ cup pineapple tidbits, drained |
| | 1 tablespoon raisins |
| | enough mayonnaise to moisten |
| Spoon into | lettuce cups |

**2 servings.**

# APPLE BREAD

## APPLE BREAD

Melt in baking pan, 9x9x2 inches . . **2 tablespoons butter**
Mix with fork in small bowl . . . . . . **½ cup sugar**
**1 teaspoon cinnamon**

Sprinkle sugar mixture on melted butter in pan.
Cut into thin slices . . . . . . . . . . . . . . **1 apple**

Arrange apple slices in rows on sugar mixture in pan.
Sprinkle over apples . . . . . . . . . . . . . **a few raisins**

Stir together with spoon in
large bowl . . . . . . . . . . . . . . . . . . . . . **1 package active dry yeast**
**¾ cup warm water**
**(105 to 115°)**

Add . . . . . . . . . . . . . . . . . . . . . . . . . **¼ cup sugar**
**1 teaspoon salt**
**1 cup Gold Medal flour***

Beat 2 minutes or until batter drops from spoon in sheets.
Add and beat until smooth . . . . . . . **1 egg**
**¼ cup shortening**
**1¼ cups Gold Medal flour**

Drop batter by small spoonfuls over apples and raisins in pan. Cover pan and let rise in warm place until double, 50 to 60 minutes.

Heat oven to 375°.

Bake 30 to 35 minutes or until brown. Immediately remove cake from pan by turning upside down onto serving plate.

*If using self-rising flour, omit salt.

# BUTTER STICKS

# BUTTER STICKS

Heat oven to 450°.

Melt in baking pan, 13x9x2
inches .......................... **⅓ cup butter**

Stir together with fork in bowl to
form a soft dough ............... **2 cups Bisquick baking mix**
**½ cup cold water**

Gently smooth dough into a ball on floured cloth-covered board. Knead 5 times. Roll dough into rectangle, 10x6 inches, with lightly floured stockinet-covered rolling pin. Cut lengthwise in half. Cut each half crosswise into 12 equal strips, 3 inches long and 1 inch wide.

Dip each strip into ............. **melted butter (in the baking pan)**

Be sure both sides of strips are coated with butter. Arrange strips in pan. Bake 12 to 15 minutes. **20 sticks.**

# CHEESE DREAMS

## CHEESE DREAMS

| | |
|---|---|
| Cut into halves | **3 English muffins** |
| Spread cut sides with | **soft butter** |
| Cut into halves | **6 slices bacon** |

Set oven control at broil and/or 550°.

Place muffin halves and bacon slices on rack in broiler pan. Broil with tops of muffins 3 inches from heat until bacon is light brown, about 2 minutes. Remove muffins and turn bacon over. Broil bacon 1 minute longer.

| | |
|---|---|
| Top each muffin half with | **1 thick tomato slice**<br>**2 pieces bacon**<br>**2 thin slices process American cheese** |

Return muffins to broiler. Broil about 1 minute or until cheese is melted. Serve at once. **6 servings.**

# HOT DOG CHEESIES

# HOT DOG CHEESIES

Drop into a saucepan of
boiling water (2 cups) . . . . . . . . . . . . . . **8 frankfurters**
Lower heat; cover and simmer 5 to 8 minutes.

Spread 1 side of . . . . . . . . . . . . . . . . . . . . **8 slices bread**
with . . . . . . . . . . . . . . . . . . . . . . . . . . . . . **soft butter**
**prepared mustard**

Place bread slices on baking sheet.
Top each slice with . . . . . . . . . . . . . . . . **1 slice process American cheese**

Place a frankfurter on top of each cheese slice. Fold over to make a triangle shape. Fasten with wooden picks. Melt in small pan over low heat . . . . . . . . . . . . . . . . . **¼ cup butter**

Brush each triangle with the melted butter.

Set oven control at broil and/or 550°.

Broil sandwiches with tops 4 to 5 inches from heat about 2 minutes or until golden brown. **8 servings.**

*Serve with mugs of piping hot vegetable soup.*

# PIGS IN BLANKETS

# PIGS IN BLANKETS

Heat oven to 450°.
Stir together with fork in bowl to form
a soft dough ...................... **2 cups Bisquick baking mix**
**½ cup cold water**

Gently smooth dough into a ball on floured cloth-covered board. Knead 5 times. Roll dough with lightly floured stockinet-covered rolling pin into square, 12x12 inches.

Cut square into 12 equal rectangles by cutting into 4 long strips, then cutting each strip crosswise into rectangles, 4x3 inches.

Wrap each rectangle of dough around.......... **1 frankfurter**

Pinch edge of rectangle into dough to seal. Place on ungreased baking sheet. Bake 15 minutes. Serve hot with catsup. **12 servings.**

*To knead, fold dough in half, then push it down and away from you with the heels of your hands. Turn dough over and repeat. To prevent dough from sticking, cover the board with a pastry cloth or a clean dish towel, tucking the ends under. Sprinkle with a little flour and rub it in well.*

# SANDWICHES OF ALL SIZES

## LITTLE JOHN SILVERS

| | |
|---|---|
| Cut lengthwise into halves | **4 individual loaves French bread** |
| Spread cut sides with | **prepared mustard** |
| Put in layers on bottom halves | **crisp lettuce leaves**<br>**sliced boiled ham**<br>**sliced process American cheese**<br>**sliced tomatoes**<br>**thin green pepper rings** |

Cover with top halves of loaves and fasten with wooden picks. **4 servings.**

**Long John Silver:** Make a sandwich with the filling above, but use 1 loaf (1 pound) French bread instead of the small loaves. To serve, cut into 4 equal parts.

## RAISIN-ORANGE-PEANUT BUTTER SANDWICHES

| | |
|---|---|
| Spread 1 side of | **10 slices bread** |
| with | **soft butter** |
| Mix in medium bowl | **¾ cup crunchy peanut butter**<br>**⅓ cup raisins**<br>**⅓ cup orange juice** |

Put bread slices together with filling. **5 sandwiches.**

# CANDY DANDIES

## CANDY DANDIES

Heat oven to 375°. Lightly grease a baking sheet.

| | | |
|---|---|---|
| Mix with spoon in large bowl | **¼** | **cup soft butter** |
| | **¾** | **cup brown sugar (packed)** |
| | **1** | **egg** |
| Chop | | **enough nuts to fill ½ cup** |
| Cut up | **2** | **bars (about 1½ ounces each) chocolate-covered coconut or almond candy** |
| Mix into butter mixture | | **the chopped nuts** |
| | | **the cut-up candy** |
| | **1½** | **cups Bisquick baking mix** |

Drop dough by teaspoonfuls* 2 inches apart onto baking sheet. Bake about 10 minutes or until light brown. Leave cookies on baking sheet a few minutes; then remove and cool completely on wire rack. **About 3 dozen cookies.**

*Push the dough from the teaspoon with another spoon or with a spatula.

*The very first cookies were small portions of cake batter used to test oven heat before the cake itself was baked. So cookies have much the same ingredients as cakes—but the amounts, mixing and baking methods are different.*

# CELEBRATION CAKES

## EASTER CAKE

Grease and flour 2 round layer pans, 9x1½ inches.

Bake as directed on package . . . . . . . . **1 package of our lemon cake mix**

Prepare as directed on package . . . . . **1 package of our lemon fluff frosting mix**

Cool cake layers completely, fill and frost them.

Shake in tightly covered jar . . . . . . . . . **about ¾ cup flaked coconut**
**few drops green food color**

Sprinkle coconut on top of cake to make a grass nest. Fill nest with candy Easter eggs and jelly beans.

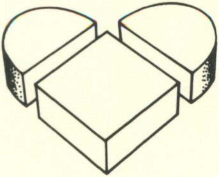
## HEART CAKE

Grease and flour 1 square pan, 8x8x2 inches, and 1 round layer pan, 8x1½ inches.

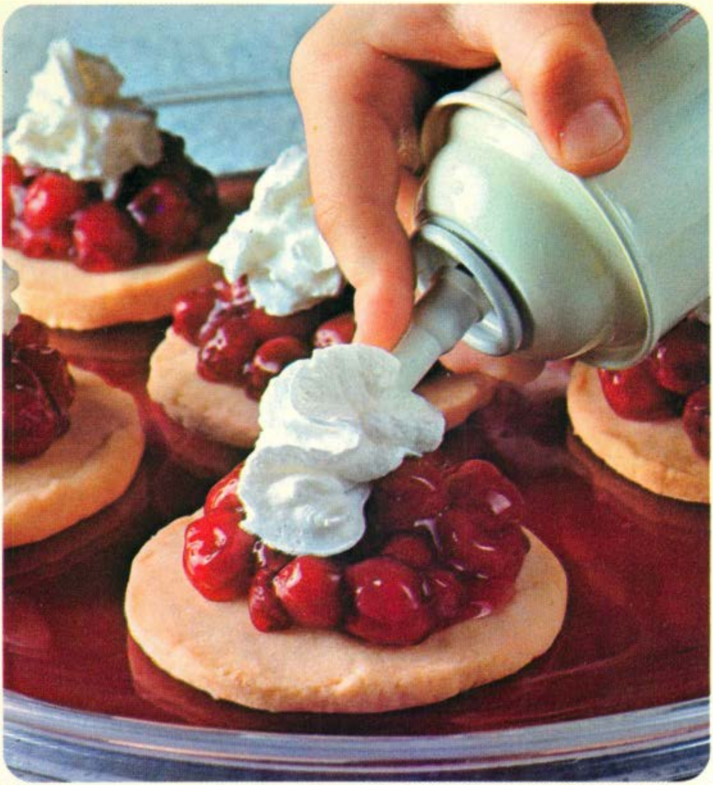
Prepare as directed on package . . . . . **1 package of our white cake mix**

Divide the batter between the square and round pans. Bake square pan 25 to 30 minutes, round pan 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool.

Place square layer on tray. Cut round layer in half. Place cut edge of each half against the top sides of the square to make a heart shape. Frost with your favorite frosting and decorate with red cinnamon hearts.



# CHERRY BUTTERCAKES



# CHERRY BUTTERCAKES

| | |
|---|---|
| Mix with hands in medium bowl until smooth | **1 cup Gold Medal flour***<br>**½ cup butter, softened**<br>**3 tablespoons confectioners' sugar** |

Divide dough into 6 equal parts. Shape each part into a flat round about 3 inches in diameter. Place rounds on ungreased baking sheet. Chill 1 hour.

Heat oven to 350°.

Bake 15 to 20 minutes or until golden brown.

| | |
|---|---|
| Top rounds with | **1 can (21 ounces) cherry pie filling**<br>**pressurized cream** |

**6 servings.**

*Do not use self-rising flour in this recipe.

**Blueberry Buttercakes:** Top each buttercake with blueberry pie filling instead of cherry pie filling, and with whipped cream or Whipped Cream Cheese (below).

## Whipped Cream Cheese

| | |
|---|---|
| Mash with fork in small bowl | **1 package (3 ounces) cream cheese** |
| Stir in | **1 tablespoon milk** |

Beat until fluffy. Spoon over pie filling on buttercakes.

# FROZEN DESSERTS

## BUTTERSCOTCH FROSTIES

Mix well in medium bowl .......... **1 can of our ready-to-serve butterscotch pudding (2 cups)**
**¼ cup milk**

Put a miniature foil baking cup in each of six muffin cups.

Sprinkle in each foil cup ........... **½ teaspoon multi-colored nonpareils (tiny colored candies)**

Divide the pudding mixture equally among foil cups. Insert wooden skewer or plastic stirring stick in each. Freeze until firm, about 4 hours. Let stand at room temperature 5 minutes before taking off cups. **16 frosties.**

**Chocolate Frosties:** Follow directions for Butterscotch Frosties (above) except—use our ready-to-serve chocolate pudding and do not add any milk to the pudding.

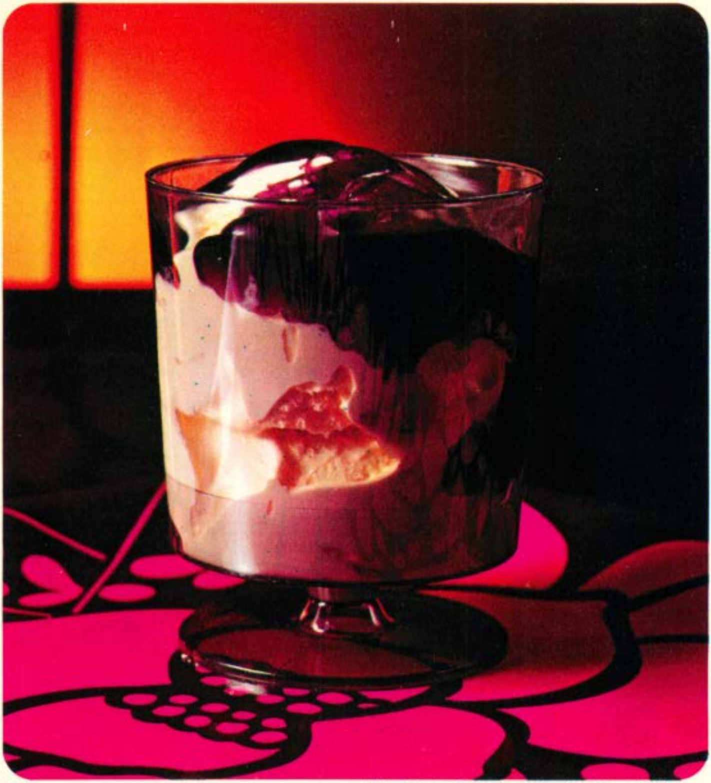
## CHOCOLATE CONFETTI BALLS

Mix in medium bowl ........... **½ cup graham cracker crumbs**
**1 tablespoon confetti decorators' candies**

Scoop into 4 balls ............... **1 pint chocolate ice cream**

Roll ice-cream balls in crumb mixture; place in serving dishes. Serve at once. **4 servings.**

## MORE FROZEN DESSERTS



## JIFFY GEL SUNDAES

| | |
|---|---|
| Empty into medium bowl | **1 package (3 ounces) black cherry-flavored gelatin** |
| Add | **⅔ cup boiling water** |

Stir until gelatin is dissolved.

| | |
|---|---|
| Divide among 8 dessert dishes | **1 quart vanilla ice cream or pineapple sherbet** |

Spoon hot gelatin mixture over ice cream. **8 servings.**

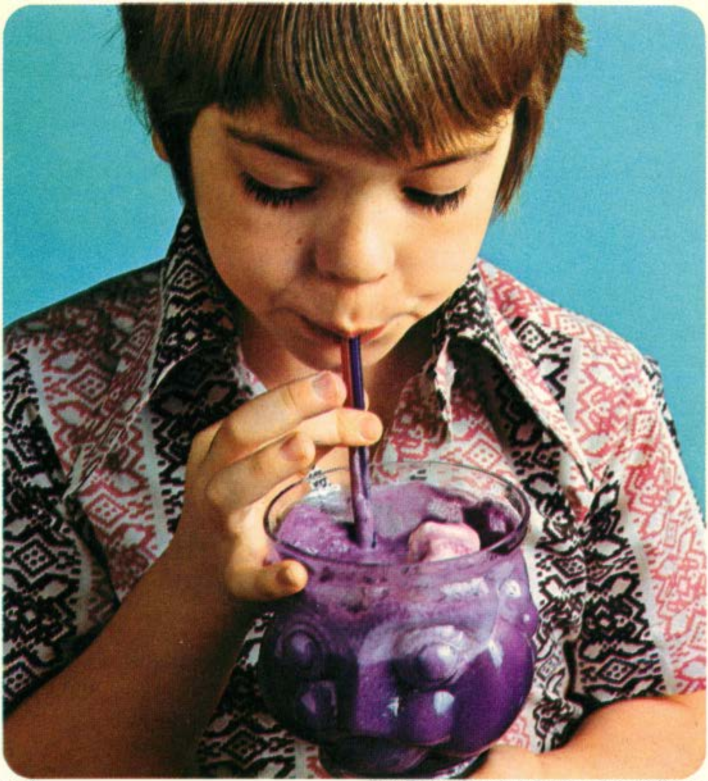
*The cherry sauce thickens as it touches the ice cream. Try your own favorite flavors of gelatin and ice cream for a rainbow of sundae toppings.*

## STRAWBERRY-BANANA SHAKE

| | |
|---|---|
| Cut into 8 pieces | **1 package (16 ounces) frozen sliced strawberries** |
| Peel and cut into 1-inch pieces | **1 banana** |

Put banana pieces in blender container. Cover and mix until smooth. Add frozen strawberry pieces one at a time. Mix on high speed until smooth after adding each piece. Divide mixture among 4 dessert dishes. **4 servings.**

## SPARKLING SODAS



## GRAPE ICE-CREAM SODA

| | |
|---|---|
| Put in tall glass | **1 or 2 scoops vanilla ice cream** |
| Fill glass with | **chilled grape soda** |

**1 serving.**

## BLUSHING PINK SODA

| | |
|---|---|
| Mix in tall glass | **2 tablespoons crushed strawberries**<br>**2 tablespoons crushed pineapple**<br>**2 tablespoons vanilla ice cream** |
| Stir in | **¼ cup chilled strawberry soda** |
| Fill glass almost to top with | **more vanilla ice cream** |
| Do not pack the ice cream down. | |
| Pour in slowly | **more chilled strawberry soda** |

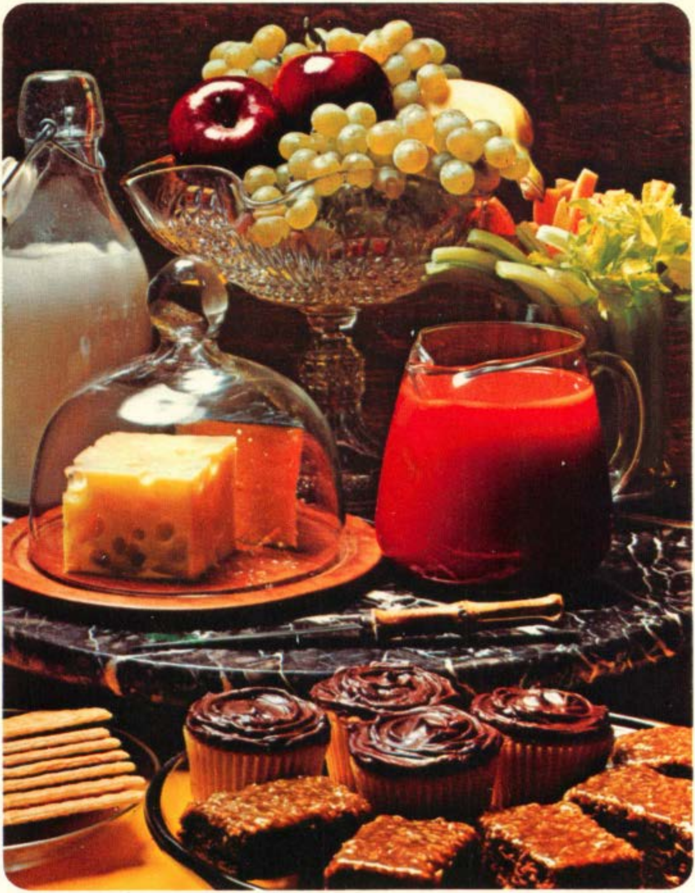
**1 serving.**

## MOLASSES-PEPPERMINT SODA

| | |
|---|---|
| Mix in tall glass | **1 tablespoon molasses**<br>**½ cup cold milk** |
| Add | **1 scoop vanilla ice cream** |
| Fill glass with | **chilled club soda** |

Stir with a peppermint candy stick. **1 serving.**

# SNACKS AROUND THE CLOCK



The Betty Crocker Recipe Card Library

# *about* SNACKS AROUND THE CLOCK...

Snacktime seems to be always with us—morning, afternoon and night. Fast energy pick-me-ups, easy after-school nibbles that children can fix themselves, sandwiches and finger foods and cereal confections—just name it and there's someone hungry to eat it!

Why not accept the challenge and use the occasion to slip in some painless extra nutrition, too? This collection of recipe cards covers kitchen counter lunches from soup to nuts, wholesome snack ideas with a happy twist, and quick tips for imaginative bag lunches with a little bit of home tucked in along with the cookies and carrot sticks. There are sweet and salty snacks, blender drinks and hasty, tasty snacks to eat on the run.

So, now you're all set. When someone wants a snack, there'll always be something good to snatch from the full cookie jar, the freezer or refrigerator.

Cordially,

Betty Crocker

*Pictured: Cupcakes and German chocolate brownies made from our mixes.*

# SNACKS AROUND THE CLOCK

## COFFEE CAKES AND ROLLS

1. Coffee Breakers
2. Coffee Cakes—Oven Warm

## COOKIES AND CAKES

3. Chocolate Drops
4. Crunchy Cereal Bars
5. Peanut Butter Yo-yos
6. Speedy Snack Cookies
   - Butter Pecan Crisps
   - Graham Cracker Goodies
   - Jumbo Date Drops
7. Chocolate Buttermallow Cake
8. Loaf Cake Sandwiches

## FRUIT SNACKS

9. Banana Bobs
10. Fruit Desserts
    - Goddess Dessert
    - Fancy Fruits
11. Summer Fruit Refreshers
12. Winter Fruit Refreshers

## SANDWICH SPECIALS

13. Small Swiss Cheese Loaves
14. Super Sandwiches
    - Tuna Salad
    - Chopped Beef
15. More Super Sandwiches
    - Beef-Egg
    - Frank-Sauerkraut
    - Peanut-Bacon-Pickle

## SKILLET AND SOUP LUNCHES

16. Hearty Hash Quickies
17. Stir-together Soups
    - Creamy Corn Soup
    - Rosy Vegetable Soup
    - Vegetable Cheese Chowder
18. Stormy Day Soups
    - Split Pea Soup
    - Chili Soup

## SOCIABLE SALTY SNACKS

19. Appetizer Loaf
20. Cold Meat Morsels
    - Salami Wedges
    - Ham-Chutney Rolls
    - Braunschweiger Kabobs
21. Salty Cereal Snacks
22. Dairy Dips
    - Gouda Burst
    - Cheddar Dip
23. Nippy Dips
    - Guacamole Dip
    - Polynesian Shrimp Dip

## SPOON-UP, SIP-UP BEVERAGES

24. Coffee Dessert Duo
    - Irish Coffee
    - California Coffee
25. Orange Treats
26. Rainbow Beverages
27. Saucy Peppermint Shakes

## LUNCHBOX BRIGHTENERS

Lunch in a box or bag can be as appealing as its kitchen counterpart. Pack foods you would enjoy yourself; remember the Basic Four for top nutrition. Let a wide-mouth thermos keep hot foods hot and cold foods cold, and prepare everything you can ahead of time.

Sandwiches can be inviting surprises with varied fillings, breads and rolls. What's more, you can make and freeze them 3 weeks beforehand. Wrap singly in plastic wrap, then overwrap, label and date.

**Fillings to freeze:** Roast beef, pork, ham, chicken, turkey, cheese, cheese spreads, luncheon meats, peanut butter, dried beef, chopped cooked egg yolks.

**Fillings not to freeze:** Lettuce, celery, tomatoes, jelly, large amounts of mayonnaise, salad dressing, sour cream, cooked egg whites.

**Freezer-happy extras:** Cookies, cupcakes, little pies, doughnuts. Wrap each separately for quick packing.

## LUNCHBOX TRICKS AND TREATS

Cubes of cheese and meat speared with cherry tomatoes and stuffed olives on wooden picks; small boxes of raisins or animal crackers; individual cans of pudding (don't forget a plastic spoon!); popcorn, sweetened cereal bits or marshmallows tied in plastic bags; pretty paper napkins; a funny cartoon or newspaper clipping; a cheery note from home.

# COFFEE BREAKERS

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The Betty Crocker Recipe Card Library

## COFFEE BREAKERS

**¼ cup butter or margarine**
**⅓ cup brown sugar (packed)**
**1 teaspoon light corn syrup**
**⅓ cup chopped pecans**
**1 package active dry yeast**
**⅔ cup warm water (105 to 115°)**
**2½ cups Bisquick baking mix**
**2 tablespoons soft butter or margarine**
**¼ cup brown sugar (packed)**
**1 teaspoon cinnamon**

In small saucepan, melt ¼ cup butter. Stir in ⅓ cup sugar and the syrup; heat to boiling. Spread immediately in jelly roll pan, 15½ x 10½ x 1 inch. Sprinkle with pecans.

In large mixing bowl, dissolve yeast in warm water. Add baking mix; beat vigorously. Turn dough onto well-floured surface; knead until smooth, about 10 times.

Roll dough into 12-inch square; brush with 2 tablespoons butter. Mix ¼ cup sugar and the cinnamon; sprinkle half down center of dough. Fold ⅓ of dough over sugar-cinnamon mixture; sprinkle with remaining sugar-cinnamon mixture. Fold over other ⅓ of dough.

Cut into strips, 4 x 1 inch. Twist each end of strips in opposite directions; seal ends securely. Place strips 1½ inches apart in pan. Let rise in warm place about 1 hour.

Heat oven to 400°. Bake about 15 minutes. Immediately invert pan onto serving tray so syrup drizzles down over rolls. Serve warm. **1 dozen rolls.**

## COFFEE CAKES—OVEN WARM

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## CHOCOLATE SWIRL COFFEE CAKE

**⅓ cup flaked coconut**
**¼ cup chopped nuts**
**¼ cup sugar**
**3 tablespoons butter or margarine, melted**
**2 cups Bisquick baking mix**
**¼ cup sugar**
**1 egg**
**⅔ cup water or milk**
**⅓ cup semisweet chocolate pieces, melted**

Heat oven to 400°. Grease baking pan, 8 x 8 x 2 inches. In small bowl, stir together coconut, nuts, ¼ cup sugar and 1 tablespoon of the butter; set aside.

Mix baking mix, ¼ cup sugar, the remaining butter, the egg and water. Beat vigorously ½ minute. Pour into pan.

Spoon chocolate over batter; with knife, cut through batter several times for marbled effect. Sprinkle coconut mixture evenly over top. Bake 20 to 25 minutes. Serve warm.

## BROILED HONEY COFFEE CAKE

Bake our honey spice cake mix in oblong pan, 13 x 9 x 2 inches, as directed on package except–do not remove from pan. Immediately after baking, drizzle ½ cup honey over cake; sprinkle with 1 cup flaked coconut.

Set oven control at broil and/or 550°. Broil cake 3 inches from heat about 2 minutes or until coconut is toasted. Serve warm.

# CHOCOLATE DROPS

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## CHOCOLATE DROPS

**½ cup butter or margarine, softened**
**1 cup sugar**
**1 egg**
**2 ounces melted unsweetened chocolate (cool)**
**⅓ cup buttermilk**
**1 teaspoon vanilla**
**1¾ cups Gold Medal flour***
**½ teaspoon soda**
**½ teaspoon salt**
**1 cup chopped nuts**
**Vanilla Butter Icing (below)**

Mix thoroughly butter, sugar, egg, chocolate, buttermilk and vanilla. Stir in flour, soda, salt and nuts. Cover; chill 1 hour.

Heat oven to 400°. Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased baking sheet. Bake 8 to 10 minutes or until almost no imprint remains when touched. Immediately remove from baking sheet; cool. Frost with Vanilla Butter Icing. **4½ dozen cookies.**

*If using self-rising flour, omit soda and salt. If using instantized flour, increase buttermilk to ½ cup.

### Vanilla Butter Icing

Blend ¼ cup soft butter or margarine and 2 cups confectioners' sugar. Stir in 1 teaspoon vanilla and about 2 tablespoons light cream.

**Chocolate Cherry Drops:** Omit nuts; stir in 2 cups cut-up candied or maraschino cherries.

# CRUNCHY CEREAL BARS

## FRUITY CEREAL SQUARES

- **1 package (3 ounces) fruit-flavored gelatin**
- **⅓ cup light corn syrup**
- **2 tablespoons butter or margarine**
- **4 cups Trix cereal**

Butter baking pan or dish, 9 x 9 x 2 inches. In large saucepan, heat gelatin (dry), corn syrup and butter to boiling over medium heat, stirring constantly. Remove from heat; stir in cereal until evenly coated.

Pat mixture evenly in pan with buttered back of spoon. Cover; chill until set, about 30 minutes. Cut into 1½-inch squares. Store at room temperature. **3 dozen squares.**

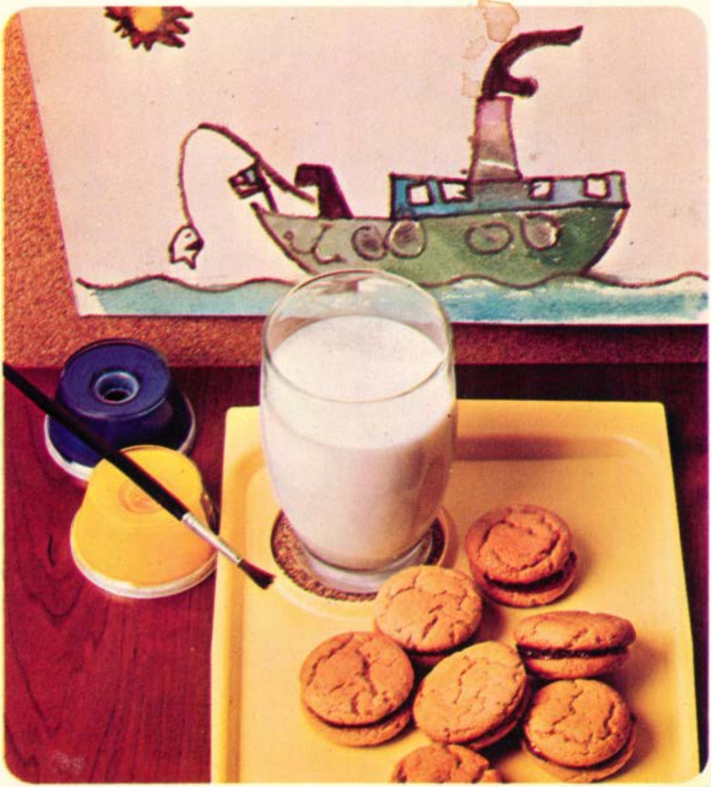
## PUDDING SQUARES

- **1 package (about 4 ounces) chocolate, butterscotch or vanilla pudding and pie filling**
- **½ cup light corn syrup**
- **⅓ cup peanut butter**
- **4 cups Cheerios cereal or Kix cereal**

Butter baking pan, 9 x 9 x 2 inches. In large saucepan, heat pudding mix (dry) and corn syrup to boiling over medium heat, stirring constantly. Boil and stir 1 minute. Remove from heat; blend in peanut butter. Stir in cereal until evenly coated.

Spread mixture evenly in pan with buttered back of spoon. Cool until firm, about 30 minutes. Cut into 1½-inch squares. **3 dozen squares.**

# PEANUT BUTTER YO-YOS



# PEANUT BUTTER YO-YOS

- **½ cup shortening (half butter or margarine, softened)**
- **½ cup peanut butter**
- **½ cup granulated sugar**
- **½ cup brown sugar (packed)**
- **1 egg**
- **1¼ cups Gold Medal flour***
- **¾ teaspoon soda**
- **½ teaspoon baking powder**
- **¼ teaspoon salt**
- **Jelly or jam**

Mix thoroughly shortening, peanut butter, sugars and egg. Blend in remaining ingredients except jelly. Cover and chill.

Heat oven to 375°. Shape dough into ¾-inch balls. Place about 2 inches apart on lightly greased baking sheet. Bake about 10 minutes or until set but not hard. When cool, put cookies together in pairs with jelly. **About 4½ dozen cookies.**

*If using self-rising flour, omit soda, baking powder and salt.

**Mint Cookies:** Omit jelly. Mold 1 level tablespoonful dough around chocolate mint wafer; seal well. Sprinkle with finely chopped peanuts or chocolate shot. Bake 10 to 12 minutes or until set but not hard. **About 3 dozen cookies.**

**Peanut Butter and Jelly Cookies:** Shape dough into 1-inch balls. Roll in ½ cup finely chopped peanuts. Place about 3 inches apart on baking sheet; press thumb in center of each. Bake 10 to 12 minutes. Spoon small amount jelly into each thumbprint. **About 3½ dozen cookies.**

# SPEEDY SNACK COOKIES

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## BUTTER PECAN CRISPS

**1 package of our butter pecan muffin mix**
**⅓ cup salad oil**
**1 egg**
**2 tablespoons milk**

Heat oven to 375°. Mix all ingredients. Drop dough by teaspoonfuls about 2 inches apart onto ungreased baking sheet. Flatten slightly with greased glass dipped in sugar. Bake 8 to 10 minutes or until light brown around edges. Immediately remove from baking sheet. **About 3 dozen cookies.**

## GRAHAM CRACKER GOODIES

For each cookie, spread our chocolate ready-to-spread frosting between two graham crackers.

## JUMBO DATE DROPS

**1 package of our date bar mix**
**¼ cup hot water**
**1 egg**

Heat oven to 400°. Stir together date filling and hot water. Mix in crumbly mix and egg. Drop dough by rounded tablespoonfuls about 2 inches apart onto lightly greased baking sheet. Bake 8 to 12 minutes. Immediately remove from baking sheet. **About 15 cookies.**

# CHOCOLATE BUTTERMALLOW CAKE

# CHOCOLATE BUTTERMALLOW CAKE

Bake our devils food cake mix in oblong pan, 13 x 9 x 2 inches, as directed on package. Spread Butterscotch Filling (below) over top of cooled cake to within ½ inch of edge. Sprinkle ½ cup chopped nuts over filling.

Frost sides and top of cake with Marshmallow Frosting (below). Melt ½ square unsweetened chocolate; dip back of spoon into chocolate and form swirls on frosting.

## Butterscotch Filling

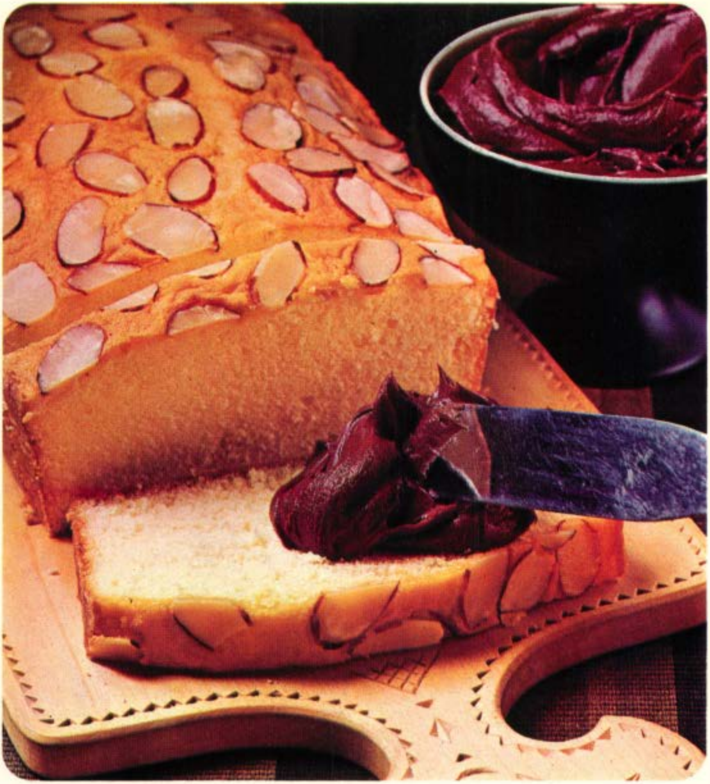
In medium saucepan, mix 1 cup brown sugar (packed) and 3 tablespoons flour. Gradually stir in ¾ cup light cream. Heat to boiling, stirring constantly. Boil and stir 1 minute. Remove from heat; blend in 2 tablespoons butter or margarine and 1 teaspoon vanilla. Cool.

## Marshmallow Frosting

**2 egg whites**
**1½ cups sugar**
**¼ teaspoon cream of tartar**
**1 tablespoon light corn syrup**
**⅓ cup water**
**¾ cup marshmallow crème**

In top of double boiler, combine egg whites, sugar, cream of tartar, syrup and water. Place over boiling water; beat until stiff peaks form, scraping pan occasionally. Remove from heat; add marshmallow crème. Beat until of spreading consistency.

# LOAF CAKE SANDWICHES



## LOAF CAKE SANDWICHES

Heat oven to 350° (325° for glass pans). Grease and flour 2 loaf pans, 9 x 5 x 3 inches. Prepare our chocolate, devils food, yellow or white cake mix as directed on package except—use 2 tablespoons less water. Pour into pans. Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool.

Cut desired number of slices from cake. Put slices together in pairs with frosting.

**Almond Loaves:** Use our yellow or white cake mix; stir ½ teaspoon almond extract into batter. Before baking, sprinkle ¼ cup sliced almonds on batter in each pan.

**Cherry Nut Loaves:** Fold ½ cup finely chopped nuts and ½ cup drained finely chopped maraschino cherries into batter.

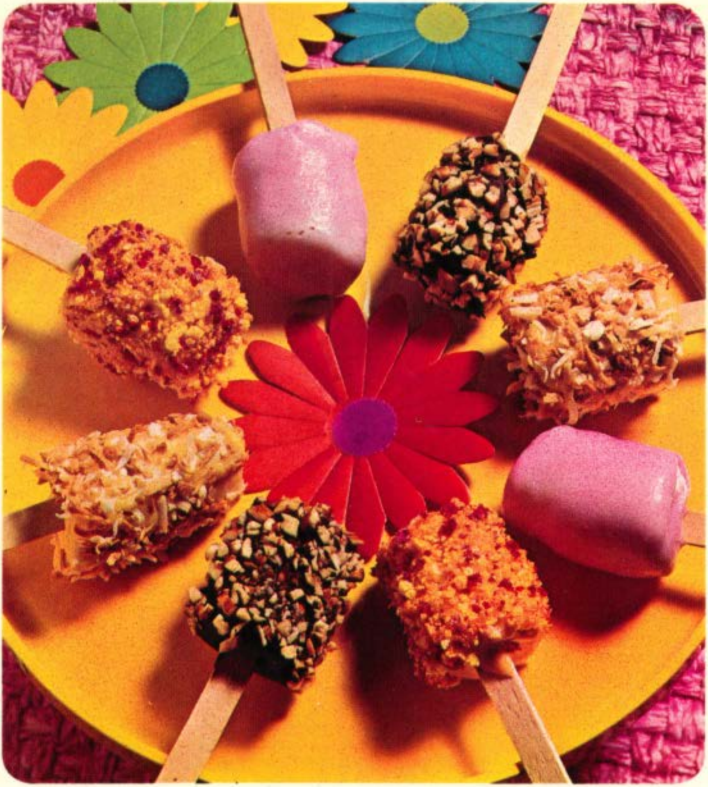
**Mint Loaves:** Use our chocolate or devils food cake mix; stir ¼ teaspoon peppermint extract into batter.

**Orange Loaves:** Use our yellow or white cake mix; fold 2 tablespoons grated orange peel into batter.

**Toasted Coconut Loaves:** Use our yellow or white cake mix; fold 1 to 1½ cups flaked coconut into batter.

*Pack these for lunchboxes, too—the frosting is tucked between two slices for easy handling and wrapping.*

# BANANA BOBS



## CHOCOLATE BANANA BOBS

Peel 4 medium bananas; cut crosswise into 4 pieces. Insert wooden ice-cream stick in each piece; place on baking sheet. Freeze until bananas are firm, about 2 hours.

In top of double boiler over boiling water, melt 2 tablespoons shortening and ¾ cup semisweet chocolate pieces, stirring occasionally. Dip bananas into mixture, spreading over pieces; roll in finely chopped nuts.

Place on waxed paper-covered baking sheet; freeze until firm. When firm, wrap each in aluminum foil; return to freezer. Remove from freezer 15 minutes before serving. **16 banana bobs.**

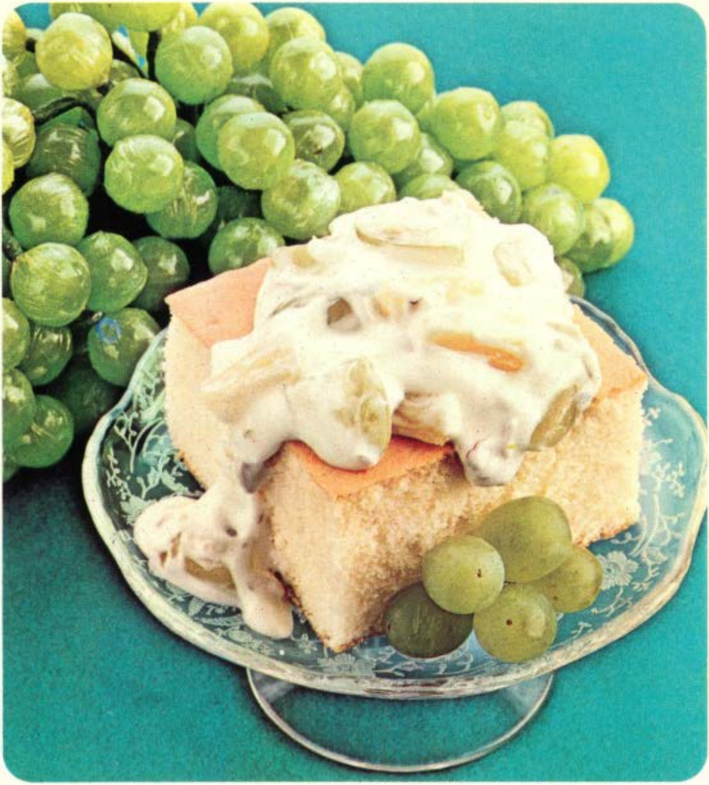
## PASTEL BANANA BOBS

**4 medium bananas**
**3 tablespoons butter or margarine**
**3 tablespoons milk**
**1 package of our lemon or creamy cherry frosting mix**
**Toasted shredded coconut or crushed Trix cereal**

Prepare bananas as directed for Chocolate Banana Bobs (above).

In top of double boiler over hot water, melt butter in milk. Stir in frosting mix (dry) until smooth. Heat over boiling water 5 minutes, stirring occasionally. Dip bananas into mixture, spreading over pieces; roll in coconut. Place on waxed paper-covered baking sheet; chill until firm. Do not freeze. **16 banana bobs.**

# FRUIT DESSERTS



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## GODDESS DESSERT

- **1 package of our sour cream white frosting mix**
- **1½ cups whipping cream**
- **1 package of our sour cream white cake mix**
- **1 can (13½ ounces) pineapple tidbits, drained**
- **1 cup seedless green grapes, halved**
- **½ cup chopped pecans**

In small mixer bowl, combine frosting mix (dry) and whipping cream. Cover; chill 1 hour. Bake cake mix in oblong pan, 13 x 9 x 2 inches, as directed on package.

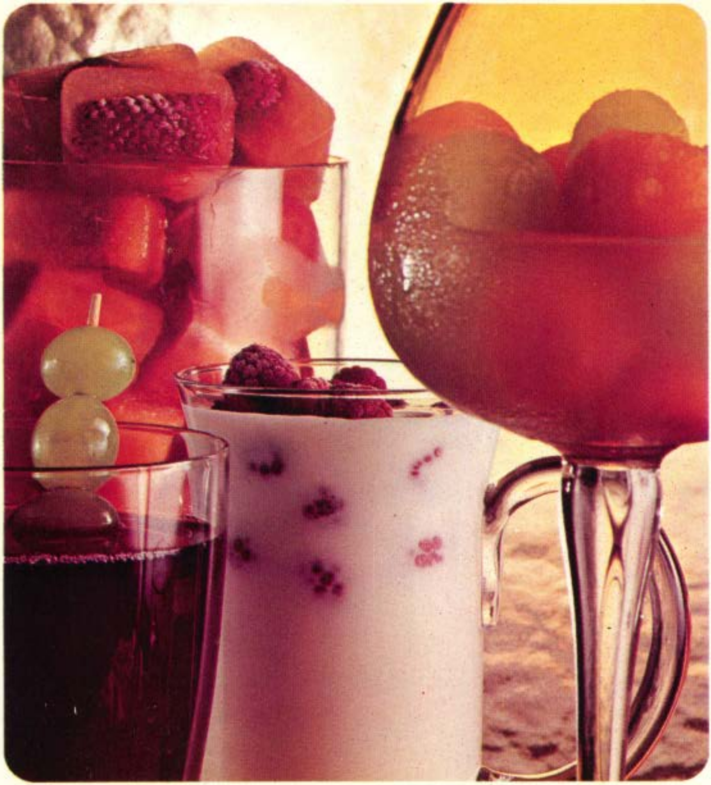
Blend frosting mixture; beat until stiff. Fold in remaining ingredients. Cut cake into squares; top with frosting mixture. If you wish, garnish with additional grapes. Cover and refrigerate leftover sauce.

## FANCY FRUITS

- **2 medium peaches**
- **1 cup sliced strawberries**
- **1 cup blueberries**
- **Sugar**
- **2 tablespoons orange-flavored liqueur, if desired**
- **2 medium bananas**
- **½ can of our vanilla ready-to-serve pudding (1 cup)**
- **¼ cup milk or water**

Peel peaches and slice into bowl. Add strawberries and blueberries; sprinkle with sugar as desired. Sprinkle with liqueur. Let stand 1 hour. Just before serving, slice bananas into fruit mixture; spoon into dessert dishes. Blend pudding and milk; pour over fruit. **6 servings.**

# SUMMER FRUIT REFRESHERS



## FRUIT FLOATERS

Try any of these combinations for flavor and fun.

Blueberries in apricot nectar.
Melon balls in pineapple-grapefruit juice.
Orange sections or banana slices in orange juice.
Raspberries in milk.
Seedless green grapes in grape juice.
Strawberries in lemonade.

**Fruit Cubes:** Place a raspberry, strawberry or grape in each section of divided freezer tray. Pour fruit juice over fruit; freeze. To serve, pour fruit juice over fruit cubes in tall glass.

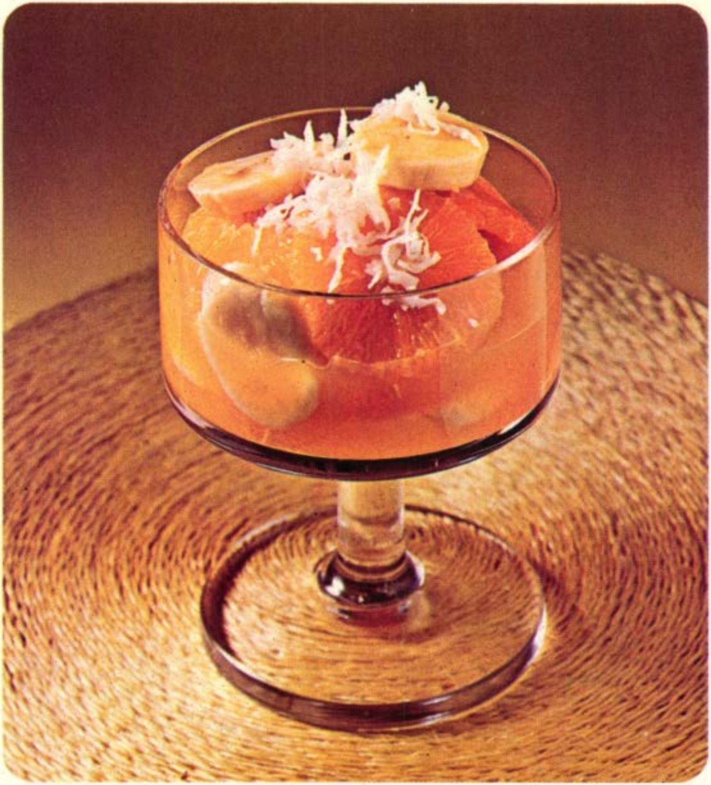
## FRUIT-LIMEADE FROST

Pour 1 can (6 ounces) frozen limeade concentrate, thawed, over fresh fruit (watermelon or cantaloupe balls, pineapple wedges, peach slices, banana slices) in bowl. Cover; chill 2 hours. To serve, spoon into chilled dessert dishes. Garnish with a sprig of mint.

## SPARKLING MELON COMPOTE

Scoop balls from ½ cantaloupe and ½ honeydew melon with ball cutter or ½-teaspoon measuring spoon. To serve, divide melon balls among 4 dessert dishes. Top each with 1 scoop lime sherbet; pour about ¼ cup chilled sparkling catawba grape juice or ginger ale over sherbet. **4 servings.**

# WINTER FRUIT REFRESHERS



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## HONEYBEE AMBROSIA

**4 medium oranges**
**1 medium banana**
**½ cup orange juice**
**¼ cup honey**
**2 tablespoons lemon juice**
**¼ cup flaked coconut**

Pare oranges; cut into thin slices. Peel banana; cut into thin slices. In serving bowl, mix fruits carefully. Stir together orange juice, honey and lemon juice; pour over fruit in bowl. Sprinkle coconut on fruit. **4 to 6 servings.**

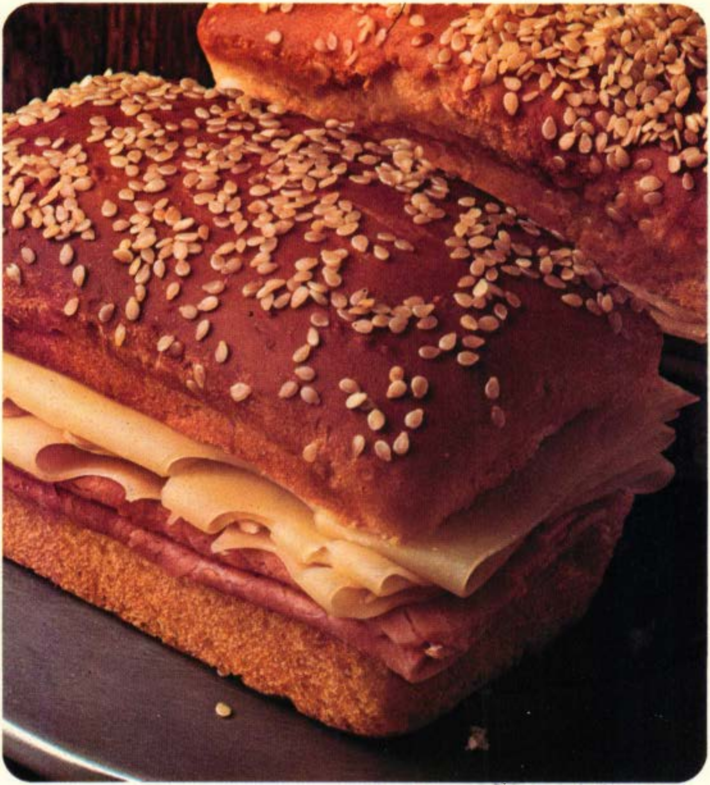
## APRICOTS WITH YOGURT

**1 can (30 ounces) apricot halves, drained***
**½ cup unflavored yogurt or dairy sour cream**
**2 tablespoons honey**
**2 teaspoons lemon juice**

Spoon fruit into individual serving dishes. Blend yogurt, honey and lemon juice; pour over fruit. **4 or 5 servings.**

*1 can (30 ounces) peach halves or fruit cocktail, drained, or about 4 cups cut-up fresh fruit can be substituted for the apricot halves.

# SMALL SWISS CHEESE LOAVES



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## SMALL SWISS CHEESE LOAVES

**1 package active dry yeast**
**¼ cup hottest tap water**
**2⅓ cups Gold Medal flour***
**2 tablespoons sugar**
**1 teaspoon salt**
**¼ teaspoon soda**
**1 cup dairy sour cream**
**1 egg**
**1 cup shredded Swiss cheese (about 4 ounces)**
**Sesame seed**

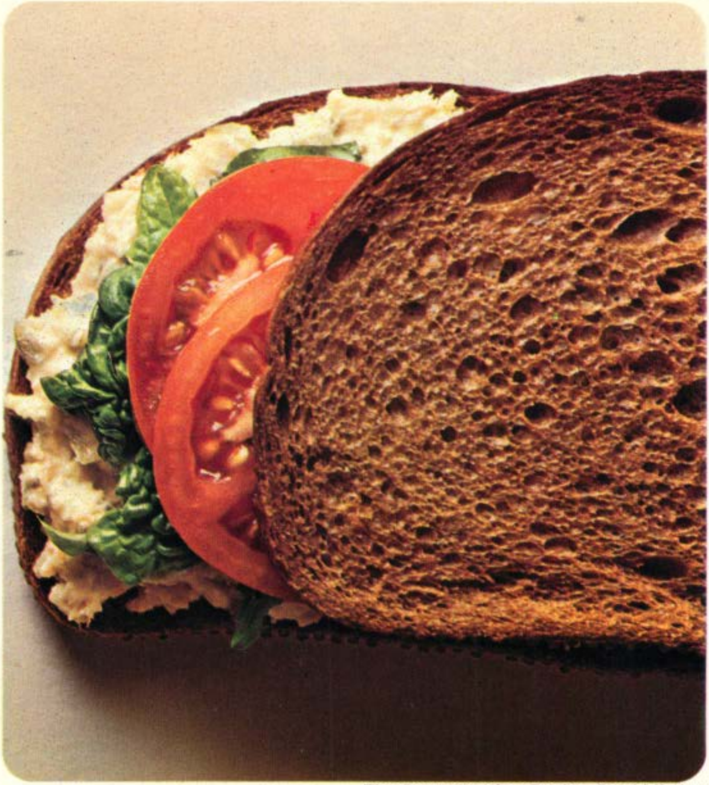
Grease 8 miniature loaf pans, 4½ x 2¾ x 1¼ inches. In large mixer bowl, dissolve yeast in hot water. Add 1⅓ cups of the flour, the sugar, salt, soda, sour cream and egg. Blend ½ minute on low speed, scraping bowl constantly. Beat 2 minutes high speed, scraping bowl occasionally.

Stir in remaining flour and the cheese thoroughly. Divide batter evenly among pans; sprinkle with sesame seed. Let rise in warm place 50 minutes. (Batter will rise slightly but will not double.)

Heat oven to 350°. Bake 25 to 30 minutes or until golden brown. Immediately remove from pans. Serve warm or if you wish, split loaves horizontally and fill with your favorite luncheon meat and cheese. **8 loaves.**

*If using self-rising flour, omit salt and soda.

# SUPER SANDWICHES



## TUNA SALAD SANDWICHES

**1 can (7 ounces) tuna, drained**
**¼ cup finely chopped sweet pickle**
**½ cup mayonnaise or salad dressing**
**¼ teaspoon salt**
**6 to 8 slices pumpernickel bread, buttered**
**6 to 8 slices tomato**
**Spinach leaves**

Mix tuna, sweet pickle, mayonnaise and salt. Spread on 3 or 4 slices bread. Place 2 tomato slices on each; top with spinach leaves and second slice bread. **3 or 4 sandwiches.**

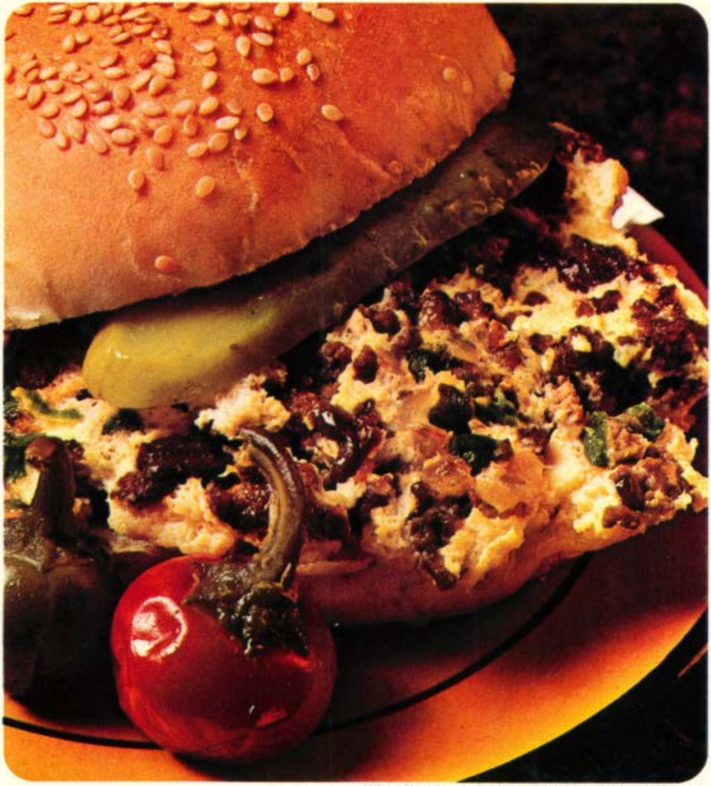
**Tuna-Olive Salad:** Substitute ¼ cup sliced pimiento-stuffed olives or sliced pitted ripe olives for the sweet pickle.

## CHOPPED BEEF SANDWICHES

**1 cup chopped cooked beef**
**½ cup finely chopped celery**
**2 tablespoons minced onion**
**2 tablespoons sweet pickle relish, drained**
**1 tablespoon lemon juice**
**½ teaspoon salt**
**⅛ teaspoon pepper**
**⅓ cup mayonnaise or salad dressing**
**4 or 5 hard rolls, split and buttered**

Mix all ingredients except rolls. Spread on rolls. **4 or 5 sandwiches.**

# MORE SUPER SANDWICHES



## BEEF-EGG SANDWICH

**¼ pound ground beef**
**¼ cup chopped onion**
**2 tablespoons chopped green pepper**
**½ teaspoon salt**
**⅛ teaspoon pepper**
**3 eggs**
**1½ tablespoons water**
**4 hamburger buns, split and buttered**

Cook and stir meat, onion, green pepper, salt and pepper until meat is brown and onion is tender. Blend eggs and water; pour over meat mixture. Cook over low heat just until eggs are set. Lift cooked portions with spatula; turn to cook eggs evenly. Serve in buns. **4 sandwiches.**

## FRANK-SAUERKRAUT SANDWICH

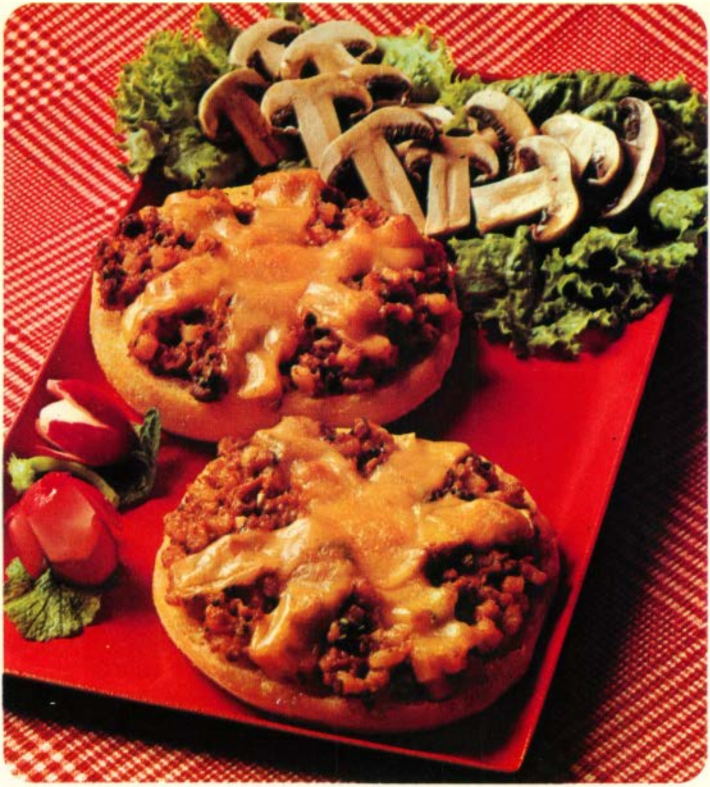
Drop 1 pound frankfurters (8 to 10) into boiling water; reduce heat. Cover and simmer 5 to 8 minutes. Heat 1 can (16 ounces) sauerkraut (with liquid) over low heat; drain. Serve frankfurters in buns with sauerkraut, prepared mustard and chopped onion. **8 to 10 sandwiches.**

## PEANUT-BACON-PICKLE SANDWICH

**4 slices bacon, crisply fried and crumbled**
**1 tablespoon sweet pickle relish**
**6 slices bread or toast, buttered**
**⅓ cup peanut butter**

For each sandwich, sprinkle bacon and pickle relish on 1 slice bread. Spread peanut butter on second slice; put slices together. **3 sandwiches.**

# HEARTY HASH QUICKIES



## HASH 'N CHEESE GRILL

- **1 can (16 ounces) roast beef hash**
- **⅓ cup catsup**
- **2 teaspoons instant minced onion**
- **1 teaspoon parsley flakes**
- **¾ teaspoon oregano**
- **4 English muffins, split and buttered**
- **8 slices American cheese, cut into strips**

Mix hash, catsup, onion, parsley flakes and oregano; spread on muffin halves. Top with cheese strips. Set oven control at broil and/or 550°. Broil 8 to 10 inches from heat until cheese is melted and hash mixture is bubbly and hot. **8 sandwiches.**

## CORNED BEEF-CABBAGE SKILLET

- **½ small cabbage**
- **3 tablespoons butter or margarine**
- **1 package of our hash browns with onions**
- **1¾ cups water**
- **1 teaspoon salt**
- **1 can (12 ounces) corned beef, cut up**

Remove outside leaves from cabbage; wash cabbage. Coarsely shred to measure 3 cups. In large skillet, melt butter. Stir in cabbage, hash browns, water and salt. Cook uncovered over medium-high heat until liquid is absorbed and bottom is brown, 8 to 12 minutes.

Add corned beef; turn mixture with pancake turner. Cook about 3 minutes or until heated through. **4 servings.**

# STIR-TOGETHER SOUPS

## CREAMY CORN SOUP

**1 can (10½ ounces) condensed cream of chicken soup**
**1½ cups milk**
**½ cup mayonnaise**
**1 can (16 ounces) whole kernel corn**
**Chopped pimiento**
**Snipped parsley**

In saucepan, heat soup, milk, mayonnaise and corn (with liquid), stirring occasionally. Garnish with pimiento and parsley. **5 servings (1 cup each).**

## ROSY VEGETABLE SOUP

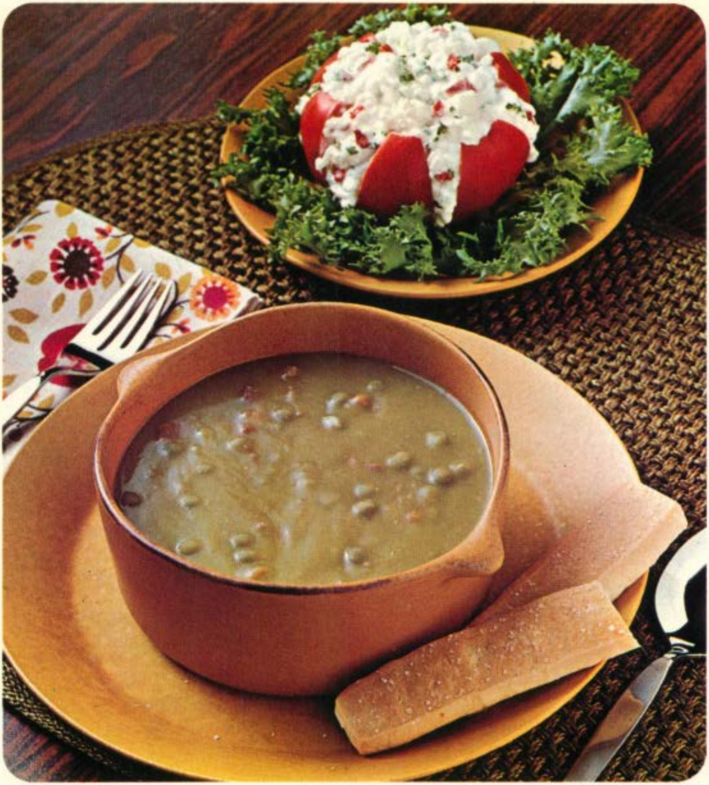
In saucepan, heat 1 can (10¾ ounces) condensed vegetable beef soup, ½ soup can tomato juice and ½ soup can water, stirring occasionally. **2 servings (about 1 cup each).**

## VEGETABLE CHEESE CHOWDER

**1 package (10 ounces) frozen mixed vegetables**
**1 can (10½ ounces) condensed cream of chicken soup**
**1 soup can milk**
**1 cup shredded Cheddar cheese (about 4 ounces)**

Cook vegetables as directed on package; drain. Return to saucepan. Stir in soup and milk. Heat through, stirring occasionally. Sprinkle cheese on each serving. **4 servings (about 1 cup each).**

# STORMY DAY SOUPS



## SPLIT PEA SOUP

**2 cups dried split peas (about 1 pound)**
**2 quarts water**
**1 ham bone***
**½ cup minced onion**
**1 cup minced celery**
**1 sprig parsley**
**¼ teaspoon pepper**

In large kettle, heat peas and water to boiling; boil gently 2 minutes. Remove from heat; cover and let stand 1 hour. Add remaining ingredients.

Heat to boiling; cover and simmer 2½ to 3 hours or until peas are soft and mushy. Remove bone; trim meat from bone and add to soup. If you wish, thin soup with milk or water. Season to taste. **6 servings (1 cup each).**

*1 pound ham shank or ham hocks can be substituted for the ham bone.

## CHILI SOUP

**1 can (11½ ounces) condensed bean with bacon soup**
**1 can (10¾ ounces) condensed tomato soup**
**1 can (10½ ounces) chili without beans**
**1 soup can water**
**⅛ to ¼ teaspoon garlic powder**

Heat all ingredients to boiling, stirring occasionally. If you wish, garnish soup with corn chips. **5 servings (1 cup each).**

# APPETIZER LOAF

# APPETIZER LOAF

- **1 package active dry yeast**
- **¼ cup warm water (105 to 115°)**
- **¾ cup lukewarm milk (scalded then cooled)**
- **¼ cup sugar**
- **1 teaspoon salt**
- **1 egg**
- **¼ cup butter, softened**
- **3½ to 3¾ cups Gold Medal flour***
- **½ cup butter or margarine, melted**
- **2 jars (2½ ounces each) shredded Parmesan cheese**
- **Guacamole Dip** *(SNACKS AROUND THE CLOCK* card 23)
- **Sliced cooked ham**

Dissolve yeast in warm water. Stir in milk, sugar, salt, egg, ¼ cup butter and 2 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle.

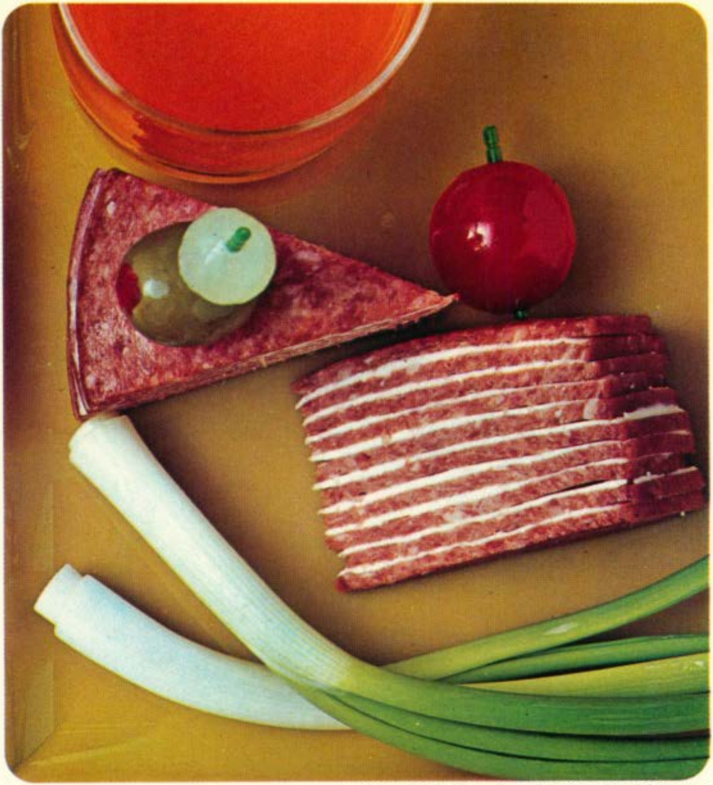
Turn dough onto lightly floured board; knead until smooth and elastic, about 5 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double, about 2 hours.

Line tube pan, 10 x 4 inches, with aluminum foil; grease. Punch down dough. Turn onto lightly floured board; divide into 24 pieces. Dip each piece into melted butter; roll in cheese. Place 12 pieces in pan; top with second layer of 12 pieces. Cover; let rise until double.

Heat oven to 375°. Bake 35 minutes. Remove from pan. Serve warm with Guacamole Dip and ham. **12 servings.**

*If using self-rising flour, omit salt.

# COLD MEAT MORSELS



## SALAMI WEDGES

Soften 1 package (3 ounces) cream cheese; spread on 9 large slices salami. Stack spread slices and top with a plain slice salami. Cover and chill. To serve, cut stack into 12 wedges. If you wish, garnish wedges with olives, pearl onions or cherry tomatoes on wooden picks. **12 appetizers.**

## HAM-CHUTNEY ROLLS

Soften 1 package (3 ounces) cream cheese; spread on 6 thin slices cooked ham. Dot each with about 1½ teaspoons sweet chutney. Roll up from short side; cut into 1-inch slices. Cover and chill. **About 30 rolls.**

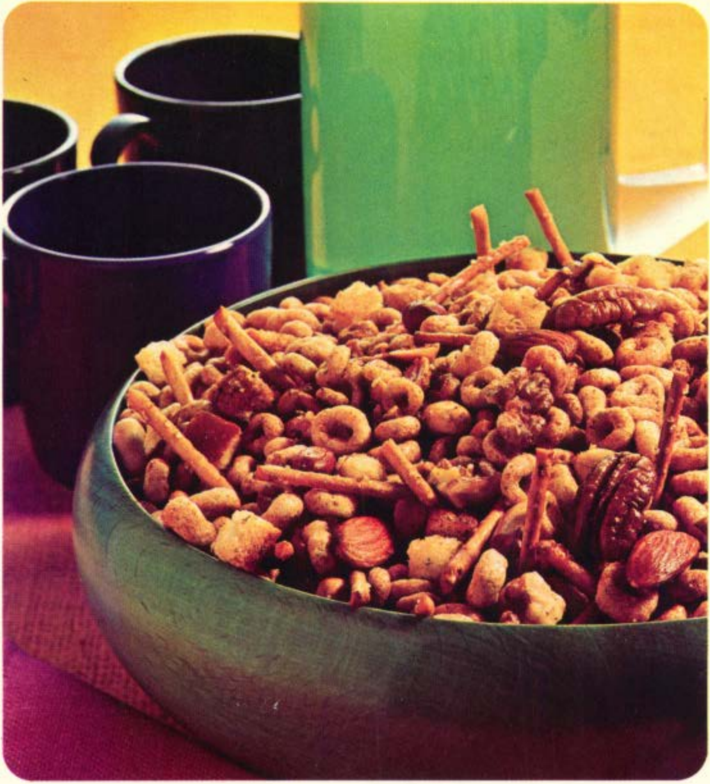
## BRAUNSCHWEIGER KABOBS

**½ pound braunschweiger, cut into ¾-inch cubes***
**1 can (13¼ ounces) pineapple chunks, drained***
**1 jar (4 ounces) maraschino cherries, drained**
**½ pound Cheddar cheese, cut into ¾-inch cubes***

On each bamboo skewer, alternate 2 cubes sausage and 1 each pineapple chunk, cherry and cheese cube. **About 12 kabobs.**

*Bologna can be substituted for the braunschweiger; 1 can (11 ounces) mandarin orange segments for the pineapple; Swiss cheese for the Cheddar cheese.

# SALTY CEREAL SNACKS



## NUTS AND BOLTS

**4 cups Cheerios cereal**
**1½ cups mixed nuts or peanuts**
**1½ cups seasoned croutons**
**1 cup pretzel sticks**
**½ cup salad oil**
**2 teaspoons Worcestershire sauce**
**½ teaspoon garlic salt**
**¼ teaspoon salt**

Heat oven to 275°. In ungreased baking pan, 13 x 9 x 2 inches, mix cereal, nuts, croutons and pretzel sticks. Blend remaining ingredients. Pour over cereal mixture; mix well. Bake uncovered 45 minutes, stirring occasionally. **8 cups snack.**

**Smoky Nuts and Bolts:** Soak wood chips in water about 30 minutes. Arrange hot coals around edge of firebox. Drain chips; add to coals. Form an 18 x 12-inch pan from double thickness heavy-duty aluminum foil. Place cereal mixture in pan on grill about 4 inches from coals; cover grill. Cook 20 to 25 minutes.

## CHEESY-OS

Heat oven to 300°. In oven, melt ⅓ cup butter or margarine in baking pan, 13 x 9 x 2 inches. Stir in ⅓ cup grated Parmesan cheese. Add 5 cups Cheerios cereal; mix well. Bake uncovered 10 minutes. **5 cups snack.**

# DAIRY DIPS

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## GOUDA BURST

**1 Gouda cheese (about 8 ounces)**
**1 tablespoon milk**
**1 tablespoon dry white wine or apple juice**
**1 teaspoon prepared mustard**
**2 drops red pepper sauce**

Unwrap cheese; let stand at room temperature until softened. To form petals, make four 2½-inch intersecting cuts in top of cheese ball. Be sure to cut completely through plastic casing. Carefully pull back each section of casing, curling point around finger. Scoop out cheese, leaving a ¼-inch wall. Refrigerate shell.

Mash cheese with fork; blend in milk, wine, mustard and red pepper sauce. Fill shell with cheese mixture. Cover; refrigerate at least 3 hours. One hour before serving, remove cheese in shell from refrigerator to soften. **About 1 cup dip.**

## CHEDDAR DIP

**1½ cups dairy sour cream**
**1 cup shredded Cheddar cheese (about 4 ounces)**
**¼ cup chopped onion**
**3 tablespoons chopped green pepper**
**¼ teaspoon salt**
**⅛ teaspoon red pepper sauce**
**1 to 2 tablespoons milk**

Beat all ingredients. If necessary, add more milk for desired consistency. Cover; refrigerate at least 1 hour. Stir before serving. **2 cups dip.**

# NIPPY DIPS

## GUACAMOLE DIP

**2 avocados, peeled and pitted**
**1 medium onion, finely chopped**
**2 green chili peppers, finely chopped**
**1 tablespoon lemon juice**
**1 teaspoon salt**
**½ teaspoon coarsely ground pepper**
**½ teaspoon ascorbic acid mixture**
**1 medium tomato, peeled and finely chopped**

Beat avocados, onion, peppers, lemon juice, salt, pepper and ascorbic acid mixture until creamy. Fold in tomato. Cover and refrigerate. Stir before serving. **2 cups dip.**

## POLYNESIAN SHRIMP DIP

**1 pineapple**
**1 cup pitted ripe olives**
**1 cup cleaned cooked shrimp**
**1 cup dairy sour cream**
**¾ teaspoon curry powder**
**¼ teaspoon salt**

Cut 1-inch thick slice from top of pineapple, leaving green leaves on top; reserve top. With curved knife, cut out fruit from shell, leaving ½-inch wall. Cut fruit into cubes, removing any fibrous core.

Place olive in curve of each shrimp; skewer with plastic pick. Place pineapple cubes on picks.

Stir together sour cream, curry powder and salt; place in custard cup in pineapple shell. Cover with reserved pineapple top. Attach shrimp and pineapple cubes in spiral design to shell of pineapple. Serve immediately or cover with plastic wrap and refrigerate. **6 servings.**

# COFFEE DESSERT DUO

## IRISH COFFEE

**1 cup chilled whipping cream**
**¼ cup confectioners' sugar**
**1 teaspoon vanilla**
**¾ cup ground coffee**
**3 cups water**
**4 ounces (½ cup) Irish whiskey or brandy**
**4 to 8 teaspoons granulated sugar**
**Powdered instant coffee**

In chilled bowl, beat cream, confectioners' sugar and vanilla until stiff. Refrigerate.

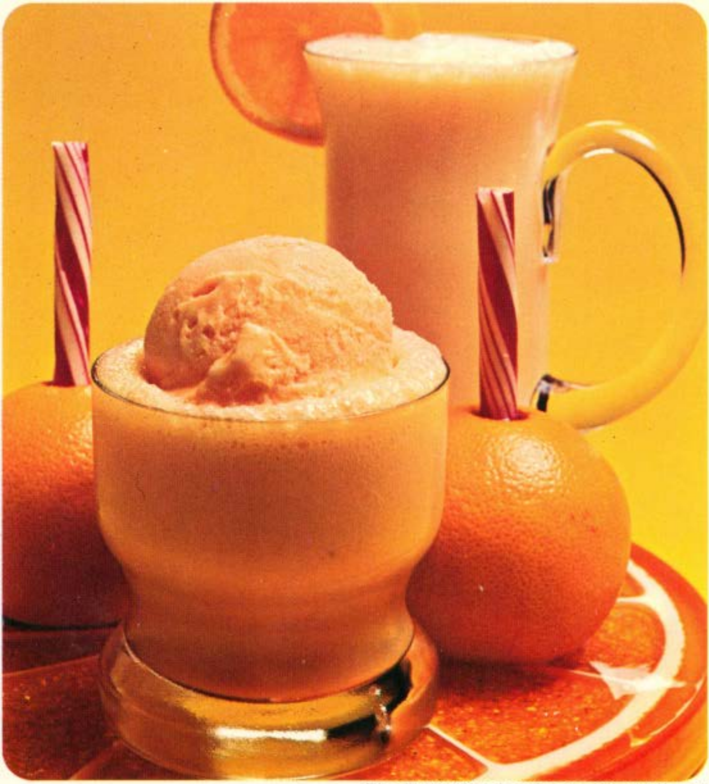
Prepare coffee, using ¾ cup ground coffee and 3 cups water. Heat 4 mugs by rinsing with boiling water; drain. Add I ounce (2 tablespoons) whiskey and 1 to 2 teaspoons granulated sugar to each mug; stir. Pour hot coffee into each mug. Top with the whipped cream and sprinkle with instant coffee. Serve immediately. **4 servings (¾ cup each).**

## CALIFORNIA COFFEE

Prepare strong coffee (3 level tablespoons ground coffee to ¾ cup water). For each serving, pour 2 tablespoons brandy into mug; fill ⅔ full with coffee. Top with 1 scoop (¼ cup) chocolate, vanilla, peach or butter pecan ice cream.

*Glorious hot coffee with whipped cream and ice cream to spoon and sip.*

# ORANGE TREATS



The Betty Crocker Recipe Card Library

## BANANA ORANGE FROSTED

| | |
|---|---|
| **½ cup orange juice** | **1 banana, cut up** |
| **½ cup milk** | **1 pint orange sherbet** |

Mix orange juice, milk, banana and half the sherbet in blender on high speed until smooth. Pour into tall glasses; top each with scoop of remaining sherbet. **3 servings (1 cup each).**

## ORANGE SIPS

Poke a peppermint candy stick into a whole orange and sip the juice through your sweet straw.

## ORANGE BUTTERMILK SHAKE

| | |
|---|---|
| **1 cup buttermilk** | **½ cup orange juice** |
| **1 scoop vanilla ice cream (about ½ cup)** | **2 tablespoons brown sugar** |

Mix all ingredients in blender on high speed until smooth. Pour into tall glasses. **2 servings (about 1 cup each).**

# RAINBOW BEVERAGES

## GRAPE JUICE CRUSH

**1 can (6 ounces) frozen grape juice concentrate**
**1 can (6 ounces) frozen orange juice concentrate**
**1 can (6 ounces) frozen lemonade concentrate**
**4 cups water**
**1 quart ginger ale, chilled**

Mix all ingredients except ginger ale. Chill. Just before serving, slowly pour in ginger ale. Serve over crushed ice. If you wish, garnish with frosted Tokay grapes. **10 to 12 servings (about 1 cup each).**

## CRANBERRY FROST

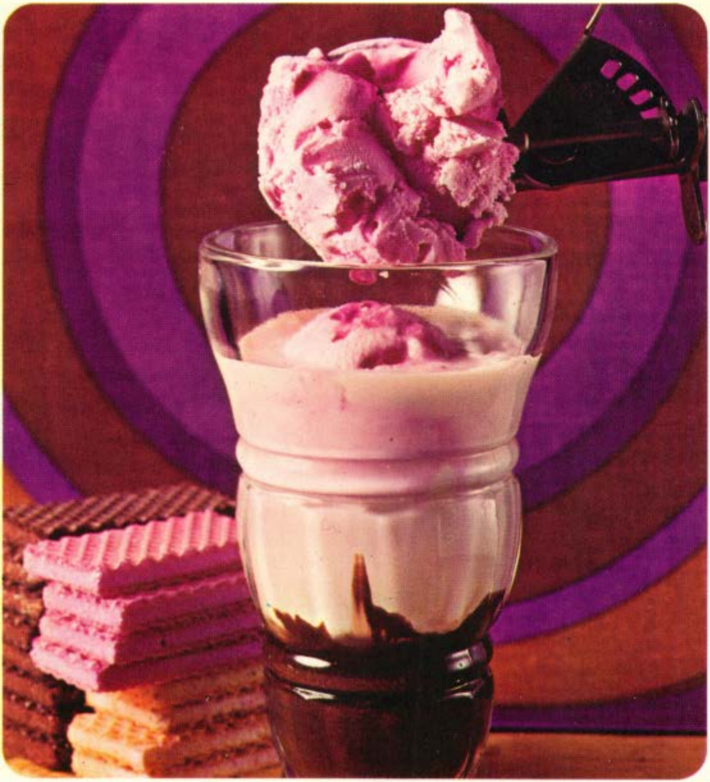
For each serving, place 1 scoop lemon, lime or orange sherbet in tall glass. Fill with chilled cranberry cocktail.

## OLD KENTUCKY LEMONADE

**1 large bunch mint (about 10 sprigs)**
**1 cup lemon juice (about 5 lemons)**
**½ cup sugar**
**½ cup water**
**1 quart ginger ale, chilled**

Wash mint and remove leaves. Mix lemon juice, sugar and water; pour over mint leaves. Let stand 30 minutes. Just before serving, stir in ginger ale. Serve over crushed ice; garnish with a spiral of lemon peel. **8 to 10 servings (about ½ cup each).**

# SAUCY PEPPERMINT SHAKES



## CHOCOLATE PEPPERMINT SHAKES

Mix 2 cups milk and ¾ cup Glossy Fudge Sauce (below). Pour into 4 tall glasses. Stir 2 to 4 scoops pink peppermint or vanilla ice cream into each glass just until blended. Serve immediately. **4 servings.**

## MINTY CHOCOLATE FLIP

**¾ cup Glossy Fudge Sauce (below)**
**¼ cup malted milk powder**
**2 cups milk**
**1½ teaspoons vanilla**
**¼ to ½ teaspoon peppermint extract**
**2 to 3 cups vanilla ice cream, softened**

Mix sauce and malted milk powder until smooth. Slowly blend in milk and flavorings. Chill. To serve, stir in ice cream just until blended. Serve immediately. **4 servings.**

### Glossy Fudge Sauce

**1 package of our chocolate fudge frosting mix**
**3 tablespoons butter or margarine**
**2 tablespoons light corn syrup**
**⅔ cup milk**

In medium saucepan, heat all ingredients to boiling over medium heat, stirring frequently. Boil and stir 1 minute. Use for milk shakes or malts, serve hot over ice cream or cool, cover and refrigerate. **About 2 cups sauce.**

Betty Crocker®

# RECIPE CARD LIBRARY

# INDEX

# THE BETTY CROCKER RECIPE CARD LIBRARY INDEX

Here is your handy, comprehensive index to your complete Betty Crocker Recipe Card Library. Spend a few minutes browsing through it to get an idea of the range of your recipe card library—particularly the many unexpected treats in store for you. This index has been designed to fit your recipe card file.

These keys and categories have been arranged in the order in which you will be receiving the cards.

| KEY | CATEGORY |
|---|---|
| A | *SEASONAL FAVORITES* |
| B | *AMERICAN CLASSICS* |
| C | *BUDGET CASSEROLES* |
| D | *SALADS FOR EVERY OCCASION* |
| E | *MEN'S FAVORITES* |
| F | *CHILDREN'S PARTIES* |
| G | *COME FOR COFFEE* |
| H | *ENTERTAINING ON A SHOESTRING* |
| I | *DESSERT SPECTACULARS* |
| J | *INTERNATIONAL FAVORITES* |
| K | *RECIPES FOR CALORIE COUNTERS* |
| L | *GIFTS FROM YOUR KITCHEN* |
| M | *SNACKS AROUND THE CLOCK* |

| KEY | CATEGORY |
|---|---|
| N | *FAVORITE FAMILY DESSERTS* |
| O | *FONDUES* |
| P | *CROWD-SIZE ENTERTAINING* |
| Q | *CONVENIENT OVEN MEALS* |
| R | *OUTDOOR ENTERTAINING* |
| S | *HURRY UP MAIN DISHES* |
| T | *IMPROMPTU PARTY FARE* |
| U | *FAMILY BREAKFAST BRIGHTENERS* |
| V | *GALA MENUS FROM THE BETTY CROCKER DINING ROOM* |
| W | *FOODS THAT GO PLACES* |
| X | *RECIPES CHILDREN CAN MAKE* |

## HOW TO USE YOUR INDEX

The index has been arranged alphabetically by key (see above cover) and by card number. The keys are lettered in the order in which you receive your cards.

Typical entries will read:

*Beef*
Stroganoff .......................E-14

This means that the recipe for Beef Stroganoff is found in Deck E (Men's Favorites) card number 14.

*Pizza (s)*
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Grilled Pizzas are found in Deck W (Foods That Go Places)
-Con (contents card)

Occasionally recipes appear on both the fronts and the backs of the cards. If the recipe you seek does not appear on the numbered side of the card, be sure to turn the card over. You will find it there. Whenever you want to find a *particular recipe by name,* use your index!

IMPORTANT NOTE

Although this index cannot be completly useful until you have received all 24 decks of cards, we felt that it would help you get the fullest enjoyment out of the categories you have already received—as well as give you a preview of many good things to come.

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  Fondue . . . . . . . . . . . . . . . . . . O-9
  Golden Puffs . . . . . . . . . . . . . A-4
  in Foil, Fabulous . . . . . . . . . . R-20
  Grilled Steaks . . . . . . . . . . . . B-26
  Limed Fillets . . . . . . . . . . . . . R-21
  Panfried with Bacon . . . . . . . U-10
  Poached . . . . . . . . . . . . . . . . . K-8
  Quick Baked Pike Fillets . . . . . A-4
  Salmon Souffle . . . . . . . . . . . Q-21
  Simple Saucy Bake . . . . . . . . . S-14
  Stick Breakfast Broil . . . . . . . U-10
  Sticks, Lime-glazed . . . . . . . . S-17
  Sticks with Cucumber Sauce . S-17
  Tomatoed Fillets . . . . . . . . . . Q-19

**FONDUE(S)**
  *(See also Recipe Card Set O, Fondues)*
  Oven Cheese . . . . . . . . . . . . . C-23

**FRANKFURTERS**
  Bacon-wrapped . . . . . . . . . . . R-14
  Batter . . . . . . . . . . . . . . . . . . O-14
  Bean Bake . . . . . . . . . . . . . . . C-26

- Potato . . . W-6

**DUCKLING**

- Savory on a Spit . . . E-7

**DUMPLINGS**

- Apple . . . N-6
- Campstove Stew and . . . W-16
- Chicken Fricassee with . . . E-4
- Sauerbraten with . . . J-5

**EGGS**

- Cheese Bake . . . C-24
- Cheese-Spinach Souffle . . . T-6
- Foo Yong . . . K-7
- Huevos Rancheros . . . W-19
- in a Frame . . . X-5
- Meal in a Muffin Pan . . . U-13
- Mushroom Shirred . . . U-9
- *Omelets*
  - Corned Beef Oven . . . U-15
  - Oven Brunch . . . P-8
  - Puffy for Two . . . H-26
  - Swiss Cheese Oven . . . V-27
- Rolled . . . U-9
- *Scrambled*
  - Avocado . . . H-24
  - Chicken Livers with . . . T-2
  - Creamy . . . U-17
  - Home-style . . . U-17

- Chili Dogs . . . S-22
- Glazed . . . R-14
- Hot Dog Cheesies . . . X-18
- Savory Dill . . . P-27
- Sloppy . . . P-7
- Pigs in Blankets . . . X-19
- Vegetable Soup . . . U-18

**FROSTING(S)**

- Butter Cream . . . F-22
- Chocolate . . . W-6
- Confectioners' Sugar Glaze . . . G-4
- Cream Cheese . . . P-19
- Easy . . . G-19
- Easy Creamy . . . J-12
- Fluffy . . . F-18
- for Brownies . . . V-17
- French Silk . . . N-3
- Glazing . . . J-7
- Lemon Butter . . . G-15
- Lemon Glaze . . . N-4
- Marshmallow . . . M-7
- Mocha Butter . . . V-2
- Orange Fluff . . . V-20
- Orange-Lemon . . . G-14
- Quick . . . G-3
- Vanilla Butter . . . M-3
- White Mountain . . . F-27

**FRUIT(S)**

*(See also specific kind)*
- Baked Compote . . . . . . . . . . . Q-16
- Blue Cheese Salad . . . . . . . . W-13
- Breakfast Salads . . . . . . . . . . U-13
- Broiled Kabobs . . . . . . . . . . . K-20
- Chilled Kabobs . . . . . . . . . . . K-20
- Cooked Dried . . . . . . . . . . . . . U-3
- Creamy Salad . . . . . . . . . . . . D-1
- Cups . . . . . . . . . . . . . . . . . . . . U-13
- Cups, Zesty . . . . . . . . . . . . . . Q-17
- Filled Watermelon . . . . . . . . . D-2
- Floaters . . . . . . . . . . . . . . . . . M-11
- Fresh Compote . . . . . . . . . . . A-12
- Fresh Curacao . . . . . . . . . . . . V-11
- Frosty Salad . . . . . . . . . . . . . D-5
- Hot Mustard . . . . . . . . . . . . . . Q-1
- Medley with Brownies . . . . . . T-22
- Minted . . . . . . . . . . . . . . . . . . E-10
- Nibblers . . . . . . . . . . . . . . . . . A-12
- Plates . . . . . . . . . . . . . . . . . . . U-13
- Platter Pie . . . . . . . . . . . . . . . A-7
- Platter with Sherbet . . . . . . . V-23
- Quick Preserves . . . . . . . . . . L-18
- Soup . . . . . . . . . . . . . . . . . . . . U-1
- Sparkling . . . . . . . . . . . . . . . . U-2
- Spiced Compote . . . . . . . . . . V-26
- Polynesian Kabobs . . . . . . . . H-19
- Sugared Slices . . . . . . . . . . . . R-11
- Swiss Cheese Sandwiches . . . T-1
- Upside-down Supper . . . . . . . S-20
- Waffles . . . . . . . . . . . . . . . . . . S-19

**ICE CREAM**
- Baked Alaska Pie . . . . . . . . . . . I-6
- Balls, Chiffon with . . . . . . . . . . I-19
- Banana Splits . . . . . . . . . . . . . F-23
- Bombe . . . . . . . . . . . . . . . . . . . . I-9
- Brownie Alaskas, Individual . B-15
- Butterscotch Frosties . . . . . . X-24
- Chocolate Confetti Balls . . . . X-24
- Coffee Alexanders . . . . . . . . . V-25
- Cran-Orange . . . . . . . . . . . . . . T-21
- Creme de Cacoa Pie . . . . . . . T-23
- Date Pie . . . . . . . . . . . . . . . . . T-23
- Easy Baked Alaska . . . . . . . . . I-4
- Frozen Desserts . . . . . . . . . . . X-24
- *Homemade* . . . . . . . . . . . . . . . N-Con
  - Chocolate . . . . . . . . . . . . . . . N-1
  - Fresh Peach . . . . . . . . . . . . . N-1
  - Frozen Custard . . . . . . . . . . . N-1
  - Frozen Strawberry . . . . . . . . N-1
  - Nut Brittle . . . . . . . . . . . . . . N-1
  - Peppermint . . . . . . . . . . . . . . N-1

Trio . . . U-2
Zesty Cups . . . Q-17

**GRAPEFRUIT**
Gourmet . . . K-22
Minted . . . K-22
Sparkling Halves . . . Q-19
Winter Cups . . . K-22

**HAM**
Baked with Horseradish Glaze . . . V-8
Baked with Maple Glaze . . . V-9
Baked with Spinach Stuffing . Q-2
Broiled and Pineapple Slices . . A-8
Cheesy Broiled Slice . . . S-20
Cherry-glazed Baked . . . A-8
Cinnamon-glazed . . . R-11
Crab-stuffed Rolls . . . T-12
Deviled Puffs . . . P-26
Deviled Quiche . . . V-25
Deviled Rolls . . . P-26
Fondue, Turkey and . . . O-10
in a Bun . . . W-2
Juicy Loaf . . . Q-1
'n Broccoli . . . L-13
'n Mandarin Salad . . . D-24
on a Spit . . . R-10
Plantation Pie . . . C-16

Honeybee Sundaes . . . V-19
Jiffy Gel Sundaes . . . X-25
Neapolitan Angel . . . I-19
Orange Baked Alaskas . . . A-2
Serve Yourself Cake Sundaes . I-3
Sundae Bubble Crown . . . I-8

**ICING(S)**
*(See* FROSTING(S))

**JELLIES**
Sparkling . . . L-5

**KABOB(S)**
Autumn Supper on a Skewer . . R-8
Chilled . . . K-20
Fruit, Broiled . . . K-20
Jumbo Meatball . . . R-6
Lamb Dinner . . . A-14
Meal on . . . R-4
Polynesian . . . H-19
Relish . . . X-13
Steak-Tomato Skewers . . . R-4
Sweet Potato . . . R-10
Vegetable . . . Q-20

**LAMB**
Autumn Supper on a Skewer . . R-8
*Chops*
    Broiled Saratoga . . . V-11

**LAMB** *(continued)*
    with Minted Fruits . . . . . . . E-10
    with Vegetables . . . . . . . . . K-3
  Curry . . . . . . . . . . . . . . . . . . . H-13
  Fondue . . . . . . . . . . . . . . . . . . O-7
  Kabob Dinner . . . . . . . . . . . . . A-14
  Minted Leg . . . . . . . . . . . . . . . R-9
  Mixed Grill . . . . . . . . . . . . . . . U-14
  Patties . . . . . . . . . . . . . . . . . . Q-10
  Roast, Marinated . . . . . . . . . . V-12
  Shank Dinner, Barbecued . . . C-18

**LOBSTER**
  Bisque . . . . . . . . . . . . . . . . . . T-18
  de Jonghe . . . . . . . . . . . . . . . V-21
  Fondue Dip . . . . . . . . . . . . . . O-19

**MELON(S)**
  and Prosciutto Bites . . . . . . . K-20
  Ball Sundaes . . . . . . . . . . . . . K-23
  Boat Salads . . . . . . . . . . . . . . K-24
  Cascade . . . . . . . . . . . . . . . . . K-24
  Chicken Salad in Rings . . . . . D-25
  Fruit-filled Watermelon . . . . . D-2
  Polka-dot . . . . . . . . . . . . . . . . K-23
  Sparkling Compote . . . . . . . . M-11

**MUFFINS**
  Bacon . . . . . . . . . . . . . . . . . . . U-24

**PARFAITS**
  Butterscotch . . . . . . . . . . . . . T-24
  Creme de Menthe . . . . . . . . . V-13
  Grasshopper . . . . . . . . . . . . . T-24
  Rainbow . . . . . . . . . . . . . . . . . T-24
  Rocky Road . . . . . . . . . . . . . . N-17

**PEACH(ES)**
  and Blueberries with
    Custard Sauce . . . . . . . . . . . V-1
  Blushing Fried Pies . . . . . . . . N-8
  Conserve . . . . . . . . . . . . . . . . L-17
  Festival Salad . . . . . . . . . . . . D-3
  Fresh Pie . . . . . . . . . . . . . . . . L-20
  Flambé . . . . . . . . . . . . . . . . . . I-Con
  Lemon-Crunch . . . . . . . . . . . . Q-25
  Melba, Fresh . . . . . . . . . . . . . V-10
  Rice Pudding . . . . . . . . . . . . . W-21
  Riviera . . . . . . . . . . . . . . . . . . H-17
  Waffles . . . . . . . . . . . . . . . . . . U-20
  Winter-Summer Favorites . . . D-3

**PEAR(S)**
  a la Mode, Minty . . . . . . . . . . T-25
  Gourmet . . . . . . . . . . . . . . . . . T-25
  Ruby Jewelled . . . . . . . . . . . . Q-3

**PEPPER(S), Green**
  Foil-grilled . . . . . . . . . . . . . . . A-20

Chive Dinner . . . . . . . . . . . . . . T-11
Corn . . . . . . . . . . . . . . . . . . . . B-4
Cranberry-Orange . . . . . . . . . G-18
Crusty Onion . . . . . . . . . . . . . V-22
Favorite . . . . . . . . . . . . . . . . . . G-18
French Breakfast Puffs . . . . U-24

**NUT(S)**
and Bolts . . . . . . . . . . . . . . . . M-21
Gingered Almonds . . . . . . . . . L-10
Parmesan Glazed Walnuts . . L-10
Spicy Sugared . . . . . . . . . . . . L-10

**ORANGE(S)**
Baked Alaskas . . . . . . . . . . . . . A-2
Cauliflower Salad . . . . . . . . . K-14
Flambe . . . . . . . . . . . . . . . . . . I-Con
Ham 'n Mandarin Salad . . . . D-24
Souffle . . . . . . . . . . . . . . . . . . K-21

**PANCAKES**
Basic Puff . . . . . . . . . . . . . . . . T-8
Branded . . . . . . . . . . . . . . . . . . F-2
Cranberry . . . . . . . . . . . . . . . . X-3
*Crepes*
  Cherry . . . . . . . . . . . . . . . . . . I-2
  Chicken Versailles . . . . . . V-13
Pumpkin Puff . . . . . . . . . . . . . T-8
Spicy Apple with
  Cider Sauce . . . . . . . . . . . . U-19

Shrimp Boats . . . . . . . . . . . . W-4
Stuffed . . . . . . . . . . . . . . . . . A-20
with Mashed Potato Salad . . W-10
with Shrimp . . . . . . . . . . . . . W-4

**PHEASANT**
en Creme . . . . . . . . . . . . . . . V-15

**PIE(S)**
Apple, Deep Dish . . . . . . . . . E-27
Apple, French . . . . . . . . . . . Q-27
Apple, Fresh . . . . . . . . . . . . . N-7
Apple Pandowdy . . . . . . . . . . B-9
Apricot, Quick . . . . . . . . . . . Q-22
Baked Alaska . . . . . . . . . . . . . I-6
Black Bottom . . . . . . . . . . . . I-25
Blushing Peach Fried . . . . . . N-8
Cellini . . . . . . . . . . . . . . . . . V-20
Cheeseburger . . . . . . . . . . . . H-2
Cherry-Banana . . . . . . . . . . . E-26
Chocolate, Frozen . . . . . . . . . I-7
Chocolate Pudding . . . . . . . . G-9
Cornish Pasties . . . . . . . . . . J-14
Creme de Cacao . . . . . . . . . . T-23
Frozen Chocolate . . . . . . . . . . I-7
Fruit Platter . . . . . . . . . . . . . A-7
Grasshopper . . . . . . . . . . . . . I-22
Ice-cream Date . . . . . . . . . . . T-23

**PIE(S)** *(continued)*
- Jiffy Tarts . . . G-22
- Key Lime . . . I-24
- Lemon Meringue . . . N-9
- Lemon, Mile High . . . I-23
- Mississippi Pecan Tarts . . . Q-1
- Nesselrode . . . I-26
- Orange-Cherry . . . N-10
- Peach, Fresh . . . L-20
- Pecan, Deluxe . . . B-12
- Plantation Ham . . . C-16
- Pumpkin, Old-fashioned . . . B-2
- Quiche, Crab . . . J-8
- Quiche, Devilled Ham . . . V-25
- Quiche Lorraine . . . H-25
- Quick Apricot . . . Q-22
- Sombrero . . . C-8
- Speedy Chili . . . T-3
- Strawberry Coconut . . . N-11
- Strawberry, Fresh . . . A-15
- Strawberry Minute . . . N-11

**PIE CRUST(S)**
- Baked Cookie, 9-inch . . . G-9
- Baked Pie Shell, 9-inch . . . E-26
- Toasted Coconut . . . I-24

**PINEAPPLE**
- Boats . . . K-23
- Potato-Apple Bake . . . U-16
- Ribs and 'Kraut, Pressure Cooker . . . A-21
- Saucy Twist Dish . . . C-17
- Sausage and Sauerkraut, Skillet . . . A-21
- Shoulder Slices, Spunky . . . R-13
- Sombrero Pie . . . C-8
- Spareribs, Glazed . . . Q-6
- Spareribs, Sweet Lemon . . . J-25
- Spit-barbecued Ribs . . . H-16
- Spunky Shoulder Slices . . . R-13
- Stuffed Crown Roast . . . A-22

**POTATO(ES)**
- Baked . . . X-2
- Beef Steak Scallop . . . C-14
- Cakes . . . U-12
- Corned Beef . . . D-22
- Doughnuts . . . W-6
- Goulash . . . Q-15
- Gourmet Salad . . . P-9
- Hashed Browns . . . E-12
- Hash Brown Skillet Breakfast . . . U-12
- Hot Nuggets . . . Q-19
- Hot Puffs . . . O-15
- Lemon Tart . . . R-24

Carameled Sweet Potatoes
  and . . . . . . . . . . . . . . . . . Q-9
Grilled . . . . . . . . . . . . . . . . . . R-16
Raspberry Parfaits . . . . . . . . K-24
South Seas . . . . . . . . . . . . . . R-27
Tomato Vinaigrette . . . . . . . . D-9

**PIZZA(S)**
Bambinos . . . . . . . . . . . . . . . G-25
Grilled . . . . . . . . . . . . . . . . . W-Con
Potatoes . . . . . . . . . . . . . . . . C-25
Spanish for the Gang . . . . . . H-27
with a Hamburger Crust . . . . . X-6

**PORK**
Barbecued Country-style Ribs R-12
*Chops*
  Banquet 'n Slaw . . . . . . . . . . P-5
  Cranberry-stuffed with
    Potatoes . . . . . . . . . . . . . . Q-4
  Dinner . . . . . . . . . . . . . . . . . X-8
  Peanutty . . . . . . . . . . . . . . . E-9
  Scallop . . . . . . . . . . . . . . . . B-17
  Supreme . . . . . . . . . . . . . . . V-10
Fondue, Chicken and . . . . . . O-11
Golden Gate Chow Mein . . . . H-21
Loin Roast . . . . . . . . . . . . . . . Q-5
Luncheon Meat Stack-ups . . . Q-9
Piggybank Bake . . . . . . . . . . . C-15

Pizza . . . . . . . . . . . . . . . . . . . C-25
Pork-Apple Bake . . . . . . . . . . U-16
Raw Fries . . . . . . . . . . . . . . . . E-12
Salad, for a Crowd . . . . . . . . . W-5
Salad, Hot German . . . . . . . . . E-16
Scalloped, Quantity . . . . . . . . W-5
Scalloped Salad . . . . . . . . . . . S-24
*Sweet*
  Caramelled and Pineapple . . Q-9
  Kabobs . . . . . . . . . . . . . . . . R-10
Twice-baked . . . . . . . . . . . . . T-19
Zesty . . . . . . . . . . . . . . . . . . . R-24

**PRESERVE(S)**
Peach Conserve . . . . . . . . . . . L-17
Quick . . . . . . . . . . . . . . . . . . . L-18

**PUDDING(S)**
Baked Rice . . . . . . . . . . . . . . N-12
Cherry . . . . . . . . . . . . . . . . . . Q-11
Chocolate Brulee . . . . . . . . . . Q-10
Chocolate Rocky Road . . . . . N-17
Hot Fudge Cake . . . . . . . . . . . N-13
Lemon Cakes . . . . . . . . . . . . . N-13
Peach Rice . . . . . . . . . . . . . . W-21
Ranch . . . . . . . . . . . . . . . . . . Q-18
Rice-Custard . . . . . . . . . . . . . Q-15
Steamed Ginger . . . . . . . . . . . N-14

Steamed Holiday . . . . . . . . . . . L-6

**PUMPKIN**

Little Custards . . . . . . . . . . . . Q-8
Pie, Old-fashioned . . . . . . . . . B-2

**QUICHE**

Crab . . . . . . . . . . . . . . . . . . . . J-8
Deviled Ham . . . . . . . . . . . . . V-25
Lorraine . . . . . . . . . . . . . . . . . H-25

**RASPBERRY(IES)**

and Melon Balls with Custard Sauce . . . . . . . . . V-22
Catawba . . . . . . . . . . . . . . . . V-7
Cream . . . . . . . . . . . . . . . . . . . H-5
Fondue . . . . . . . . . . . . . . . . . O-22
Pineapple Parfaits . . . . . . . . . K-24
Ring with Creamy Fruit . . . . . D-6

**RELISH(ES)**

Celery Curls . . . . . . . . . . . . . X-13
Corn . . . . . . . . . . . . . . . . . . . L-16
Cranberry-Orange . . . . . . . . . B-1
Crisp Cold . . . . . . . . . . . . . . K-13
Golden Molds . . . . . . . . . . . . V-11
Kabobs . . . . . . . . . . . . . . . . . X-13
Pickled Beets . . . . . . . . . . . . A-16
Pickled Mushrooms . . . . . . . L-16
Pink Cloud . . . . . . . . . . . . . . . D-27
Rouquefort French . . . . . . . V-10
Sesame Seed . . . . . . . . . . . . V-23

**SALAD(S)**

*(See also Recipe Card Set D, Salads for Every Occasion)*
Ambrosia . . . . . . . . . . . . . . . . . T-9
Apricot Molds, Golden . . . . . P-10
Asparagus and Tomato . . . . V-18
Athenian . . . . . . . . . . . . . . . . V-12
Avocado Tossed . . . . . . . . . . B-20
Bacon-Lettuce-Tomato . . . . . U-5
Blue Cheese-Fruit . . . . . . . . W-13
Chef's . . . . . . . . . . . . . . . . . . . E-15
Chicken Curry . . . . . . . . . . . . V-17
Chip Chicken . . . . . . . . . . . . . T-13
Cinnamon-Applesauce . . . . . X-12
*Coleslaw*
  Almond . . . . . . . . . . . . . . . E-21
  Creamy . . . . . . . . . . . . . . . B-19
  Mock . . . . . . . . . . . . . . . . . . P-5
Crab Louis . . . . . . . . . . . . . . B-24
Double Lettuce . . . . . . . . . . . K-6
Fonduloha . . . . . . . . . . . . . . . B-14
Fresh Fruit . . . . . . . . . . . . . . V-15
Frozen Cocktail . . . . . . . . . . . P-10
Frozen Cranberry-Pineapple . . B-1

- Radish Roses . . . X-13
- Summertime Picnic Relish . . . A-16

**RHUBARB**

- Puff, Strawberry . . . A-11
- Strawberry Compote . . . U-2

**RICE**

- Custard Pudding . . . Q-15
- Oven with Peas and Pimiento . . . V-4
- Savory . . . Q-13
- *Wild*
  - Elegant . . . V-15
  - with Mushrooms and Almonds . . . B-18

**SALAD DRESSING(S)**

- Barbecue . . . U-5
- Blue Cheese . . . D-26
- Clear . . . V-22
- Confetti . . . T-7
- Creamy Onion . . . D-8
- Garden . . . D-10
- Green Goddess . . . D-26
- Honey . . . D-27
- One-two-three . . . D-27
- Onion . . . K-14
- Orange Blossom . . . K-14
- Fruited Chicken . . . V-18
- Fruit-Peanut . . . X-14
- Fruit Ring . . . X-14
- Golden Apricot Molds . . . P-10
- Golden Relish Molds . . . V-11
- Gourmet Potato . . . P-9
- Green with Clear Dressing . . . V-22
- Hot Chicken . . . A-27
- Hot German Potato . . . E-16
- Iceberg . . . W-9
- Melon Boat . . . K-24
- Orange-Cauliflower . . . K-14
- Overnight Vegetable . . . K-15
- Palace Court . . . B-24
- Pineapple-Raisin-Carrot . . . X-14
- Potato for a Crowd . . . W-5
- Raggedy Ann . . . F-15
- Russian . . . E-15
- Scalloped Potato . . . S-24
- Sunshine . . . X-12
- Swedish Sill . . . P-23
- Three-Bean . . . B-20
- Tomatoes Vinaigrette . . . E-11
- Tossed Green . . . X-7
- Tuna on a Shoestring . . . T-13
- Walking . . . W-1
- Winter Variety . . . A-1

**SALMON**
Crusty Shortcakes . . . T-5
Fish Fondue . . . O-9
Herbed Steaks . . . K-8
Noodles Romanoff . . . C-1
Souffle . . . Q-21

**SANDWICHES**
Baked Chicken Burgers . . . S-11
Beef-Egg . . . M-15
Bunny-shaped . . . F-19
Checkerboard . . . P-14
Cheese Dreams . . . X-17
Chopped Beef . . . M-14
Corned Beef-Onion Rolls . . . A-13
Danish Open-face . . . G-23
Frank-Sauerkraut . . . M-15
Green Bean Bunwiches . . . S-4
Ham in a Bun . . . W-2
Ham-Swiss Cheese . . . T-1
Hash 'n Cheese Grill . . . M-16
Hot Dog Cheesies . . . X-18
Little John Silvers . . . X-20
Make Your Own Sub . . . W-11
Mushroom-Cheese-Tomato . . . T-1
Party Loaf . . . P-13
Peanut-Bacon-Pickle . . . M-15
Pigs in Blankets . . . X-19

**SEAFOOD**
Bouillabaisse . . . E-3
Coquilles . . . J-10
Ladies' Thermidor . . . P-2

**SHRIMP**
and Cauliflower . . . S-13
and Mushrooms . . . K-10
Boats . . . W-4
Boil . . . T-17
Creole . . . B-11
Curry . . . V-23
Dilled Dip . . . P-25
Fabulous Fish in Foil . . . R-20
Golden Cheese Bake . . . V-26
Jiffy Patty Shells . . . T-7
'n Rice Salad . . . D-21
Polynesian Dip . . . M-23
Quick Jambalaya . . . W-8
Roll Appetizers . . . O-16
Speedy Chicken and . . . S-18
Towers . . . S-18

**SOUFFLES**
Cheese for Four . . . H-1
Cheese-Spinach . . . T-6
Chocolate . . . I-16

- Puffed Turkey . . . S-11
- Raisin-Orange-Peanut Butter X-20
- Reuben . . . E-21
- Ribbon Loaves . . . P-14
- Shrimp Towers . . . S-18
- Small Swiss Cheese Loaves . M-13
- Steak, Dip 'n Dunk . . . S-2
- Tuna Salad . . . M-14
- Zesty Submarine . . . A-13

**SAUERKRAUT**
- Innsbruck . . . O-8
- Pressure-cooker Ribs and . . . A-21
- Skillet Sausage and . . . A-21

**SAUSAGE(S)**
- Apple Orchard Bean Bake . . . S-25
- Apple with Cornmeal Mush . . . U-4
- Bean Casserole . . . H-23
- Cheese Fondue, Fried . . . O-18
- Cherry Pineapple Bologna . . . S-21
- Chili Supper . . . S-25
- Oven-baked . . . P-6
- Polish Boil . . . S-24
- Skillet and Sauerkraut . . . A-21

**SCALLOPS**
- Savory . . . V-22
- Orange . . . K-21
- Salmon . . . Q-21

**SOUP(S)**
- Autumn . . . A-18
- Black Bean . . . W-15
- Borsch . . . J-Con
- Bouillabaisse . . . E-3
- Bouillon, Hot . . . V-5
- Bouillon, Sherried Vegetable . V-17
- Chicken Consomme . . . K-27
- Chili . . . M-18
- *Clam Chowder*
  - Quick Trick . . . T-18
  - Manhattan . . . B-8
- Consomme Madrilene . . . K-27
- Creamy Corn . . . M-17
- Creole . . . V-2
- Easy Chicken Gumbo . . . S-9
- French Onion . . . J-Con
- Fruit . . . U-1
- Gazpacho . . . J-22
- Guacamole . . . J-22
- Homemade Vegetable . . . L-14
- Hot Bouillon . . . V-5
- Lobster Bisque . . . T-18
- Madrilene, Hot . . . V-16

**SOUP(S)** *(continued)*
Mushroom-Corn . . . . . . . . . . . . U-18
Oyster Stew . . . . . . . . . . . . . . . . E-1
Ruby Consomme . . . . . . . . . K-27
Sherried Vegetable Bouillon . . V-17
Split Pea . . . . . . . . . . . . . . . . . M-18
Vegetable Cheese Chowder . M-17
Vegetable-Frank . . . . . . . . . U-18
Vegetable, Rosy . . . . . . . . . M-17
Vichyssoise . . . . . . . . . . . . . . . E-1
Woodsman's . . . . . . . . . . . . . W-23

**SPAGHETTI**
Chicken Confetti . . . . . . . . . . H-20
Italian with Meat Sauce . . . . . . E-6

**SPINACH**
and Broccoli . . . . . . . . . . . . . K-16
Cheese Souffle . . . . . . . . . . . . T-6
Cucumber Salad . . . . . . . . . . D-18
Egg Scramble . . . . . . . . . . . . . T-6
Gourmet . . . . . . . . . . . . . . . . . Q-5
Hot Salad . . . . . . . . . . . . . . . . D-18
Tangy Wilted Salad . . . . . . . D-16

**SQUASH**
Apple Bake . . . . . . . . . . . . . . . A-19
Golden Baked . . . . . . . . . . . . Q-24
Gourmet . . . . . . . . . . . . . . . . . A-19

**STRAWBERRY(IES)**
Banana Shake . . . . . . . . . . . . X-25
Berry Dips . . . . . . . . . . . . . . . K-24
Chantilly . . . . . . . . . . . . . . . . . I-21
Coconut Pie . . . . . . . . . . . . . . N-11
Crepes . . . . . . . . . . . . . . . . . . . I-2
Fresh Pie . . . . . . . . . . . . . . . . A-15
Frozen Rocky Road . . . . . . . N-17
Minute Pie . . . . . . . . . . . . . . . N-11
Pink Bavarian Cream . . . . . . . I-17
Rhubarb Compote . . . . . . . . . . U-2
Shortcake . . . . . . . . . . . . . . . . B-5
Shortcake, Pineapple . . . . . . N-18
Sparkling . . . . . . . . . . . . . . . . . I-21

**STUFFING(S)**
Garden Vegetable . . . . . . . . . R-19
Midwest Sausage . . . . . . . . . . B-1

**TART(S)**
Blueberry Glace . . . . . . . . . . V-24
Honey Almond . . . . . . . . . . . . I-27
Jiffy . . . . . . . . . . . . . . . . . . . . G-22
Mississippi Pecan . . . . . . . . . . Q-1

**TOMATO(ES)**
Broiled Garnish . . . . . . . . . . . V-3
Brussels Sprouts and . . . . . . D-17
Crunchy Fried . . . . . . . . . . . . E-11

Rings filled with Peas, Celery . V-9
with Honey-Chili Sauce . . . . R-25

**STEW(S)**

*Beef*
- Burgundy . . . . . . . . . . . . . . . E-13
- Campstove and Dumplings . . . . . . . . . . W-16
- New England Boiled Dinner . B-6
- Old-fashioned . . . . . . . . . . B-23
- Oven . . . . . . . . . . . . . . . . . P-1
- Paprika . . . . . . . . . . . . . . . H-17
- Provencale . . . . . . . . . . . . . V-3
- Shortcut Cube Steak . . . . . S-8
- Skillet Supper . . . . . . . . . . W-3
- Stroganoff . . . . . . . . . . . . . E-14
- Tender Oven . . . . . . . . . . . Q-14

Chicken Cacciatore . . . . . . . . J-2
Coq au Vin . . . . . . . . . . . . . . . H-8
Gold Coast . . . . . . . . . . . . . . . . J-1
Lamb Chops with Vegetables . K-3
Oven . . . . . . . . . . . . . . . . . . . . P-1
Oyster . . . . . . . . . . . . . . . . . . E-1
Pot au Feu . . . . . . . . . . . . . . . . J-9
Pressure Cooker Chicken . . . S-10
Sauerbraten with Dumplings . . J-5
Skillet Veal . . . . . . . . . . . . . . K-4
Soup Bowl . . . . . . . . . . . . . . . . S-6

Dilled . . . . . . . . . . . . . . . . . . . Q-12
Pineapple Vinaigrette . . . . . . . D-9
Skillet Cabbage . . . . . . . . . . . K-11
Tangy Aspic . . . . . . . . . . . . . . D-8
Vinaigrette . . . . . . . . . . . . . . . E-11

**TROUT**

Almondine . . . . . . . . . . . . . . . V-24

**TUNA**

Can Can Casserole . . . . . . . . . S-15
Chow Mein Casserole . . . . . . . C-2
Curried Casserole . . . . . . . . . . S-16
Noodle Cups . . . . . . . . . . . . . . Q-23
Noodle Dinner . . . . . . . . . . . . S-15
on a Shoestring . . . . . . . . . . . T-13
One-dish Rice Bake . . . . . . . . Q-22
Pilaf . . . . . . . . . . . . . . . . . . . . S-16
Ring with Cheese Sauce . . . . . C-3
Salad Sandwiches . . . . . . . . . M-14

**TURKEY**

Broil . . . . . . . . . . . . . . . . . . . R-18
Easy Divan . . . . . . . . . . . . . . . A-27
Fondue, and Ham . . . . . . . . . O-10
Herbed Roast . . . . . . . . . . . . . K-6
How to Roast . . . . . . . . . . . B-Con
in Stuffing Shells . . . . . . . . . H-10
Polynesian Kabobs . . . . . . . . H-19

**TURKEY** *(continued)*
Puffed Sandwiches . . . . . . . . S-11
Rice Encore . . . . . . . . . . . . . Q-25
Roast on a Spit . . . . . . . . . . R-18
Tettrazini Supper . . . . . . . . . P-3
Twirlin' for a Crowd . . . . . . . H-15

**VEAL**
Autumn Supper on a Skewer . . R-8
Cordon Bleu . . . . . . . . . . . . J-11
Fondue . . . . . . . . . . . . . . . . O-8
Parmesan . . . . . . . . . . . . . S-27
Skillet . . . . . . . . . . . . . . . . K-4
Supreme . . . . . . . . . . . . . . S-26

**VEGETABLES**
*(See specific kinds,* SALADS, AND SOUPS)

**WAFFLE(S)**
Belgian . . . . . . . . . . . . . . . . T-27
Ham . . . . . . . . . . . . . . . . . . S-19
Less Rich . . . . . . . . . . . . . . U-20
Peachy . . . . . . . . . . . . . . . . U-20
Strawberry a la Mode . . . . . . T-27

**ZUCCHINI**
Bacon Bake . . . . . . . . . . . . . Q-7
Continental . . . . . . . . . . . . . V-1
Dilled . . . . . . . . . . . . . . . . . H-20
Toss . . . . . . . . . . . . . . . . . . D-14